

Kitchen Cookery



TO HOMEMAKERS

Within these spiraled covers
Are tasty recipes —
Breads, desserts and salads
Of all varieties.

Cookies, cakes and candies,
Preserves, sandwiches, pies,
Main dishes, hot and bubbling,
Each housewife's favorite prize.

We hope you like the choices
Of each Byron Center cook,
And find rich, pleasant dining
From the contents of our book.

— Thelma K. Schutte

Lord, may my kitchen "round table" be the
haven where my family is fed, the Bible is
read, troubles are shed and love's golden
thread entwines those at home and wide-
spread.

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We, the Byron Center Christian School Mothers
Club, wish to thank those who submitted re-
cipes for our book.

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We also express our appreciation to Thelma K.
Schutte for the art work and the spicy bits of
verse.

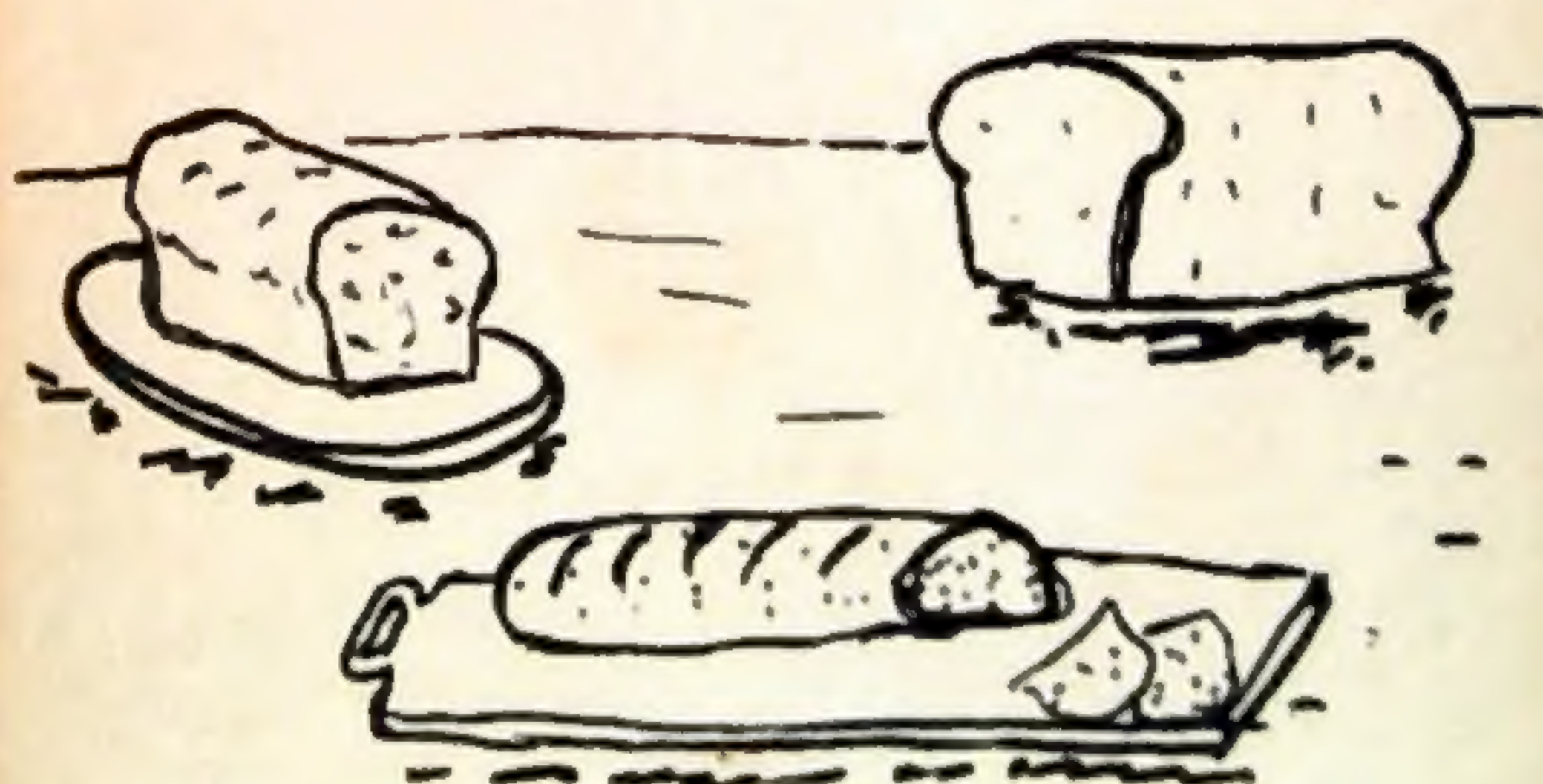
BREADS

SANDWICHES

BARS &
COOKIES

Letter

Breads



Warm, crusty loaves . . .
Light, fragrant biscuits .
Old fashioned delicacies from
new fashioned kitchens.

BREADS

SANDWICHES

BARS &
COOKIES

Letter

BREADS

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ALMOND BREAD

Soak for 1 hour:

1 c. grape nuts
3 c. milk

Combine: 2 eggs, $1\frac{1}{2}$ c. sugar, 1 tbsp. butter, dash salt, 3 c. flour, 2 tsp. baking powder, 1 tsp. soda, $\frac{1}{2}$ lb. (1 c.) almond paste.

Combine with other ingredients and mix well. Make sure almond paste is crumbled very fine. Pour into 2 medium loaf pans, well greased.

Bake 1 hour at 350 degrees.

— Mrs. Fred Kroll

ALMOND BREAD

$1\frac{1}{2}$ c. raisins
 $1\frac{1}{2}$ c. water
1 tbsp. butter

Cook 4 minutes, no longer and let cool.

Cream: 1 c. sugar, 1 egg, 1 c. almond paste.

Add: $\frac{1}{2}$ tsp. salt, 2 tsp. soda, $2\frac{2}{3}$ c. flour, $\frac{1}{2}$ c. nuts, mix all together.

Bake at 350 degrees for 1 hour.

— Mrs. Andy Sikkema

— 1 —

— Mrs. Roger Gitter

at 350 degrees.
Bake in greased loaf pan or 2 small pans 1 1/2 hours
2 1/2 c. flour
1 tsp. vanilla
1 tsp. molasses
1 egg
1 tbsp. shortening
1 c. sugar
set until cool, then add:
Let this come to a boil, then add 2 tsp. soda. Let
1 1/2 c. boiling water
1 c. raisins
2/3 c. chopped dates
2/3 c. chopped apples

APPLE BROWN BREAD

— Mrs. Marvin Hibma

with water over the top.
10 minutes and put a glaze of powdered sugar mixed
loaf pan and bake at 350 degrees for 1 hour. Cool for
dry ingredients, and applesauce, alternately. Put in
Mix shortening, sugar and eggs until creamy. Add
1/2 c. nuts
1 c. applesauce
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1/2 tsp. soda
1 tsp. baking powder
1 tsp. salt
1 3/4 c. flour
2 eggs
1 c. sugar
1/2 c. shortening

APPLESAUCE BREAD

APPLESAUCE LOAF

Mix together thoroughly:
1/2 c. soft shortening
2/3 c. brown sugar (packed in cup)
2 eggs
Stir in:
1 c. thick applesauce
Sift together and stir in:
2 c. sifted flour
1 tsp. soda
1/2 tsp. salt
Then: Add 1/2 c. chopped nuts.
Pour into greased bread pan, (5 1/4 - 10 1/4 - 3 in.)
Bake 50 to 55 minutes in moderate oven (350).

— Mrs. Robert Grit

ALL BRAN BREAD

Soak 2 cups raisins in 2 1/2 cups hot water at least
2 hours or overnight.
Cream:
1 tbsp. shortening
2 eggs
1 1/4 c. sugar
Add: alternating dry and wet ingredients to cream-
ed mixture.
2 1/2 c. flour
2 1/2 tsp. soda
1 tsp. salt
2 c. All Bran
1/2 c. chopped nuts
1 tsp. vanilla
Bake at 350 degrees for 45-60 minutes. Yield, 2
loaves.

— Mrs. Will Berkenpas

— Mrs. Jim Elzinga
Mix well, fold in 1 cup nuts and $1\frac{1}{2}$ cups blueberries.
Bake in bread pan or round tins at 350 degrees, 1 hour.

2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
 $\frac{1}{2}$ tsp. nutmeg
1 cup oatmeal
 $\frac{1}{3}$ c. shortening
 $\frac{1}{2}$ c. brown sugar
2 eggs
1 c. sour milk

BLUEBERRY OATMEAL BREAD

— Mrs. Henry Vanden Burg
Sift together: 2 c. flour, 1 tsp. soda, $\frac{1}{2}$ tsp. salt.
Cream: $\frac{1}{2}$ c. butter, 1 c. sugar, and add 2 unbeaten
eggs, 1 c. mashed bananas.
Combine $\frac{1}{4}$ c. milk, 1 tsp. vanilla, $\frac{1}{2}$ tsp. almond ex-
tract. Add dry ingredients alternately with milk
mixture ending with dry.
Stir in: 1 c. coconut, $\frac{1}{2}$ c. chopped nuts
Bake in 9 x 5 x 3" pan, well greased or in 3 cans
about 45 to 50 minutes at 350 degrees.

ALOHA BANANA BREAD

BLUEBERRY FREEZER BREAD

3 c. unsifted flour
2 tsp. baking powder
1 tsp. baking soda
 $\frac{1}{2}$ tsp. salt
 $\frac{2}{3}$ c. shortening
 $1\frac{1}{3}$ c. sugar
4 eggs
 $\frac{1}{2}$ c. milk
 $1\frac{1}{2}$ tsp. lemon juice
1 c. well drained crushed pineapple
2 c. fresh blueberries
1 c. chopped nuts
 $\frac{1}{2}$ c. flaked coconut

Sift flour with baking powder, soda, and salt. Cream
shortening until light and fluffy. Gradually beat in
sugar.

Stir in eggs, milk, lemon juice, and pineapple, beat
in dry ingredients. Fold in blueberries, nuts and
coconut. Pour into 6 greased and floured 6 x $3\frac{1}{4}$ x
 $2\frac{1}{4}$ " pans. Bake in a 350 degree oven for 40 to 45
minutes. Line tins with waxed paper.

Unmold and cool on a rack. When thoroughly cool,
wrap breads in freezer paper excluding as much air
as possible. Seal tightly and label with date.

— Mrs. Martin Geelhoed

Combine raisins, soda and boiling water, let cool. Cream together shortening, sugar, egg and add to first mixture. Add sifted dry ingredients. Bake at 350 degrees for 50 minutes.

—Mrs. Roger Kuipers

1 c. raisins
1 tsp. soda
1 c. boiling water
1 tbsp. shortening
3/4 c. brown sugar
1 egg, unbeaten
1 tsp. baking powder
1 1/2 c. flour
1 tsp. salt

BROWN BREAD

Combine raisins and water and bring to a boil; add shortening and let cool, add remaining ingredients and pour into greased cans 1/2 to 3/4 full. Bake at 350 degrees for 1 hour.

—Mrs. Jan Faber

1 1/2 c. raisins
1 1/2 c. water
2 tbsp. shortening
1 c. sugar
2 eggs
2 tsp. baking soda
2 3/4 c. flour
1/2 tsp. salt
1 tsp. vanilla

BOSTON BROWN BREAD

BROWN BREAD

Soak 2 lbs. raisins in 4 cups boiling water. Add 4 teaspoons soda and let soak for 1 hour.

Beat:

5 eggs
5 tbsp. oil
4 c. sugar
1 tsp. vanilla

Add raisins alternately with 6 1/2 to 7 cups flour. Add nuts if desired. Bake at 350 degrees for 1 hour. Makes 5 loaves.

— Mrs. Harold Zinger

CORN BREAD

1 c. Milk
6 tbsp. sugar
2 tsp. salt
1/2 c. lard
1/2 c. warm water
2 pkgs. dry yeast
2 beaten eggs
3 1/2 c. flour (unsifted)
1 3/4 c. yellow cornmeal

Scald milk, stir in sugar, salt and lard. Cool to lukewarm. Measure warm water into a large bowl and stir in yeast until dissolved. Add milk mixture, eggs and 1/2 the flour. Beat until well blended, then add remaining flour and cornmeal and mix with spatula. The batter will be stiff. Turn into 2 greased 9 x 5 x 3" loaf pans. Cover and let rise in a warm place, free from draft, until doubled in bulk, (about 1 1/2 hours). Bake at 375 degrees for 30 minutes.

— Mrs. Jim Elzinga

— Mrs. Ken Ball
— Mrs. Elmer Miedema

Mix well, put in loaf pan and let stand for 20 minutes before baking in 350 degree oven for 45 minutes - 60 minutes.

2 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. soda
1 c. sugar
1 c. sliced cranberries
1 egg, beaten
1/2 c. nuts

Combine with:

In a 1 cup measuring cup put juice of 1 orange, and add 2 tablespoons shortening and add enough water to make 3/4 cup.

CRANBERRY BREAD

— Mrs. Jan Faber

Mix sugar, and oil. Add flour, salt, soda and cinnamon, sift together. Add the beaten eggs, one at a time then add the nuts and the carrots. Bake at 350 degrees for 50 minutes.

1 c. sugar
3/4 c. Wesson Oil
1 1/2 c. sifted flour
1/4 tsp. salt
1 tsp. baking soda
1 tsp. cinnamon
2 eggs
1/2 c. chopped nuts
1 c. grated carrots

CARROT BREAD

CHERRY NUT BREAD

1/2 c. milk	2 1/4 c. flour
1 c. sugar	2 tsp. baking powder
1/2 c. shortening	1/2 tsp. salt
2 eggs	
1/4 c. maraschino cherry juice	
3/4 c. nuts	
1/3 c. cut up maraschino cherries	

Cream sugar, shortening, and eggs until light. Add blended dry ingredients alternately with milk and cherry juice. Stir in nuts and cherries. Bake 1 hour at 350 degrees.

— Mrs. Andy Sikkema
— Mrs. George Grasman

DATE BREAD

1 c. white sugar	1 egg
3 tbsp. shortening	2 3/4 c. flour
1 c. dates, cut up	2 tsp. soda
1 c. raisins	pinch salt
1/2 c. nuts	1 tsp. vanilla
2 c. boiling water	

Plump raisins by simmering in a little water on warm for about 5 minutes, add dates and boiling water. Cream sugar, shortening and egg, add vanilla, flour, salt and soda. Add date mixture after it has cooled to creamed mixture. Bake 1 hour at 350 degrees.

— Mrs. Sanford De Haan

Boil raisins, water for 15 minutes, drain and save the liquid. Mix Crisco, sugar, eggs and beat well. Mix nuts, dates and raisins and cover with 1 cup flour (use flour from the 5 1/2 c.). Drain pineapple and add juice to raisin juice. Add juices to sugar, eggs, and Crisco mixture. Add this to nuts, dates and raisins and flour. Add rest of ingredients and bake at 350 degrees for 45 to 60 minutes. Yield 3 large loaves or 7 No. 2 cans. Freezes very well.

— Mrs. Thomas Wiersma

FRUIT BREAD

Add soda to water, add dates and butter and let cool, add beaten egg and vanilla. Mix dry ingredients and add to date mixture. Bake at 350 degrees for 1 hour. Makes 1 loaf. This recipe can be doubled or tripled easily.

— Mrs. Seth Post, Jr.

ENGLISH DATE NUT BREAD

1 c. chopped dates
1 c. boiling water
1 tsp. soda
1/2 c. nuts
1 c. sugar
1 beaten egg

FRUIT BREAD

1/2 c. butter or oleo
1 c. white sugar
2 eggs
3 mashed bananas
1/4 c. cut up maraschino cherries
2 c. flour
1 tsp. baking soda
1/2 c. nutmeats
1/2 c. choc. chips

Mix in order given and bake in 350 degree oven for 40 to 50 minutes.

— Mrs. Orville Pasma

GRAHAM BREAD

Cream:
1 c. brown sugar
1 tbsp. Crisco
1 tsp. salt
1/4 c. syrup (light or dark)
1/4 c. molasses

Place 1 tsp. soda into 1 1/2 c. sour milk. Sift 1 c. flour (white), add 2 c. Graham flour and add alternately the liquid and flour mixtures. Add raisins if desired. Bake in loaf pan at 325 degrees for 50 minutes.

— Mrs. Melvin Kapteyn

GRAHAM BREAD

5 c. graham flour
1 c. raisins
1 c. sugar
1 egg
1 tbsp. shortening
1/4 c. molasses
3 c. sour milk
1 tsp. soda for each cup of milk

Mix in order given and bake at 325 degrees for 45 minutes.

— Mrs. Andy Sikkema

Sift together
 $\frac{1}{3}$ cup flour, 1 tsp. soda, $\frac{1}{2}$ tsp. salt
 Cream together
 1 c. brown sugar, $\frac{1}{2}$ c. peanut butter
 Add 1 beaten egg, then the flour mixture alternately
 with 1 cup buttermilk and add $\frac{1}{2}$ tsp. maple flavoring.
 Pour into greased loaf pan and bake at 350 degrees
 for 50 minutes.
 — Mrs. Andrew Gelder

PEANUT BUTTER BREAD

Mix in order given and put in loaf pans and bake
 at 350 degrees for 1 hour
 — Mrs. Jan Faber

HONEY CAKE

1 $\frac{1}{4}$ c. brown sugar
 1 c. white sugar
 1 c. white syrup or honey
 2 tsp. baking soda mixed in $\frac{1}{2}$ c. boiling water
 1 tsp. melted butter
 4 c. flour (pure medium rye)
 4 tsp. anise extract
 Mix in order given and put in loaf pans and bake
 at 350 degrees for 1 hour. Yield 3 loaf pans
 — Mrs. Dick Rus

OATMEAL BREAD

2 c. Quick oatmeal
 1 c. butter
 Pour 2 cups boiling water over the oats and butter
 Let stand $\frac{1}{2}$ hour
 3 $\frac{1}{2}$ c. brown sugar
 4 eggs, mix together with oat mix
 Add.
 2 c. flour
 2 tsp. soda
 1 tsp. nutmeg
 1 c. nutmeats
 Bake at 350 degrees for 1 hour. Yield 3 loaf pans
 4 x 9.

ORANGE BLUEBERRY BREAD

2 tbsp. oleo	2 c. flour
$\frac{1}{4}$ c. boiling water	$\frac{1}{2}$ tsp salt
$\frac{1}{2}$ c. orange juice	1 tsp. baking soda
3 tsp. orange rind	1 c. sugar
1 egg	1 c. fresh or frozen blueberries

Melt oleo, in the boiling water; add the orange juice
 and rind, beat the egg and add the dry ingredients
 and liquid alternately. Stir in the blueberries. Bake
 in greased loaf pan for 1 hour at 350 degrees

While bread is baking, mix $\frac{1}{4}$ cup orange juice with
 $\frac{1}{4}$ cup sugar. Pour this topping over the bread after
 it is baked.

— Mrs. Orville Pasma

— Mrs. Jim Elzinga

— Mrs. Kenneth Ball

EASY PRUNE BREAD

Cream:
 1 c. sugar
 1 tbsp. shortening
 Add:
 1 egg
 1 Jr. size can strained baby prunes
 $\frac{1}{2}$ c. milk
 1 tsp soda
 1 tsp salt
 1 $\frac{1}{2}$ c flour
 $\frac{1}{2}$ c. raisins and nuts (optional)
 Bake 1 hour at 350 degrees

— Mrs. Tom Wiersma

— Mrs. Martin Geelhoed

Heat milk to lukewarm and add yeast and sugar. Stir until dissolved then add flour to make the consistency of pancake batter. Set aside for 1 hour in a warm place. Then add $\frac{1}{2}$ cup melted shortening, 2 tbsp. salt, 7 cups of flour (heaping). Knead, add a little flour by hand until it does not stick. Let rise, punch down and let rise again. Put in tins (4 loaves) Let rise in pans, until double the size. Bake at 350 degrees about $\frac{1}{2}$ hour or until golden brown. Brush tops with butter and cover with cloth.

— Mrs. Roger Kuipers

HOME MADE BREAD

— Mrs. Sanford De Haan

Grease loaf pan (recipe) makes 1 large or 2 small loaves). Cut prunes from pits. Combine orange juice and hot water. Pour over prunes and grated orange rind and let stand 10 minutes. Sift flour, salt, baking powder, cinnamon, and sugar. Add shortening and eggs to softened prunes, then add flour mixture and beat thoroughly. Stir in nuts and bake at 350 degrees for 1 hour.

1 c. uncooked prunes (cut off the pit)
 $\frac{1}{2}$ c. orange juice
 $\frac{1}{2}$ c. hot water
 $\frac{3}{4}$ c. white sugar
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. melted shortening
 2 beaten eggs
 $\frac{1}{2}$ c. chopped nuts
 $\frac{1}{2}$ tsp. salt
 3 tsp. baking powder
 2 c. flour
 $\frac{1}{2}$ tsp. grated orange rind

PRUNE BREAD

HOME MADE BREAD

2 c. warm water
 2 pkg. dry yeast
 6 tbsp. sugar
 3 tbsp. salt
 4 tbsp. melted lard
 2 c. warm milk
 $1\frac{1}{4}$ c. warm water
 about 7 c. flour

Mix 2 c. water with 2 pkgs. yeast in large bowl. When yeast is thoroughly dissolved, add sugar, salt, melted lard, milk and remaining water and $3\frac{1}{2}$ c. unsifted flour. Mix with mixer until smooth. Add remaining flour and mix with spatula.

Add more flour if necessary to make a stiff dough. Turn dough out on floured board and knead for 10 minutes, cover and let rise in warm place, until double in size. Punch dough down and let rise until double in size again. Turn dough out onto a floured bread board and divide into 4 equal sections. Press each section flat to squeeze out air, roll up into a loaf, tuck edges under and place in a greased 9 x 5 x 3 pan. Cover and let rise in a warm place until dough forms large loaves. Bake at 350 degrees for 35 minutes.

Remove from pans and cool on a wire rack. Wrap in plastic bags to store. These breads freeze well. Save your water from cooked potatoes to use in making bread. It will keep bread fresh longer and make it very soft.

Mrs. Jim Elzinga

— Mrs. Judd Oudbier

Combine sugar, butter and water in saucepan and bring to boil. Pour sauce into bottom of two salad ring molds and add nuts

Punch down roll mix. Make small balls, roll in melted butter, then roll in cinnamon, and sugar. Place on top of butterscotch sauce. Let rise. Bake at 375 degrees until nice and brown (about 20 minutes). Brush top of rolls with butter. Let stand a few minutes, then turn over pan on plate.

1 c. brown sugar
1/2 c. butter or oleo
2 tbsp. water
1/2 c. pecans

BUTTERSCOTCH SAUCE

Add
1 pkg. yeast dissolved in 1/4 c. warm water
1 beaten egg
3 1/2 to 4 c. flour
Let rise until double in bulk. (about 2 hours)

Let cool until lukewarm
1 c. scalded milk
2 tbsp. shortening
2 tbsp. sugar
1 tsp. salt

PECAN ROLLS

POTATO ROLLS

1 c. warm water
2 pkg. dry yeast
2 eggs
1 c. warm milk
1 1/4 c. warm water
1/2 c. melted lard
3/4 c. mashed potatoes
1/2 c. sugar
1 tbsp. salt
About 7 1/2 c. flour, unsifted

Dissolve yeast in 1 c. warm water. Add eggs, milk, water, lard, sugar, salt, potatoes, and 3 c. flour. Mix with mixer until smooth.

Add remaining flour. If necessary, add more flour to make a sticky dough. Turn out on floured board and knead until smooth and elastic (about 8 minutes). Place in greased bowl, cover and let rise in a warm place until doubled in bulk, about 1 hour. Turn dough out on floured board and press out all air bubbles and shape into rolls. Place in well greased tins, cover and let rise until bulk is doubled in size. Bake at 350 degrees for about 20 minutes or until brown. Cool on wire rack and wrap. Makes 4 dozen luncheon size rolls. This basic dough recipe can also be used for cinnamon rolls. Before shaping rolls, simply brush with butter, sprinkle with cinnamon and let rise.

Mix warm water and yeast until dissolved. Add sugar, salt, eggs, lard, milk, potato water and $\frac{1}{2}$ the flour. Beat until smooth. Stir in remaining flour to make soft dough. Knead on floured board about 10 minutes. Place in greased bowl, cover, store in refrigerator until needed. To use, punch down and cut off amount needed. Shape and let rise on greased baking sheet until double. Bake at 350 degrees until done. Good for hamburger buns, cinnamon rolls, coffee cake, etc. May be kept 5 days in refrigerator.

— Mrs. Jim Elzinga

REFRIGERATOR ROLLS

Mix milk, sugar and salt. Cool to lukewarm. Mix yeast in $\frac{1}{4}$ c warm water and tsp. sugar, set until foamy. Mix milk mixture, yeast, flour and egg. Knead 8 to 10 minutes. Place in covered container and let rise 1 hour. Divide in two. Roll into two rectangles. Mix cinnamon and sugar, sprinkle half on each rectangle. Roll each up like a jelly roll and let rise $\frac{1}{2}$ hour. Slice into 1 inch pieces and fry in hot oil or shortening, one inch deep, about two minutes on each side. Shake in sack of plain or powdered sugar.

— Mrs. Donald Schutte

FRIED CINNAMON ROLLS

TEA LOGS

1 pkg. dry yeast	$\frac{1}{2}$ c. butter
$\frac{1}{4}$ c. warm water	1 egg
$2\frac{1}{4}$ c. unsifted flour	$\frac{1}{4}$ c. evaporated milk
2 tbsp. sugar	$\frac{1}{4}$ c. chopped raisins
1 tsp. salt	

Filling

$\frac{1}{4}$ c. soft butter	$\frac{1}{2}$ c. chopped pecans
$\frac{1}{2}$ c. brown sugar	$\frac{1}{2}$ c. coconut

Topping

2 tbsp. butter
1 c. confectioners sugar
$\frac{1}{4}$ c. evaporated milk

In small bowl, stir yeast into warm water until dissolved. Set aside.

In large bowl, combine flour, sugar, and salt. With pastry blender, cut in butter until mixture resembles coarse crumbs. Use spatula to stir in egg, milk and raisins. Stir in yeast mixture until well mixed, cover and refrigerate overnight.

Next day, combine 4 ingredients for filling. Divide dough in half on floured board, roll out each half into 12 x 9 inch rectangle. Spread with filling and roll up like jelly-roll, starting with long side. Place seam side down on greased cookie sheet. Cover the 2 logs with towel and let rise in warm place until double in bulk (about $1\frac{1}{2}$ hours). Bake at 350 degrees for 30 minutes; remove and let cool on wire rack.

Make Topping: In small saucepan heat butter until golden brown. Remove from heat, add sugar and milk, beat until smooth. Spread on logs. To serve, slice and butter.

— Mrs. Jim Elzinga

— Mrs. Jim Elzinga

Mix all ingredients together, adding flour last. Mix only enough to dampen flour. Spoon batter into greased muffin tins filling about $\frac{2}{3}$ full. Bake at 400 degrees for about 20 minutes, or till done

1 $\frac{1}{2}$ c. flour
 $\frac{1}{2}$ c. sugar
 3 tsp. baking powder
 $\frac{3}{4}$ tsp. salt
 1 c. Post grape-nut cereal
 2 beaten eggs
 $\frac{3}{4}$ c. orange juice
 $\frac{1}{2}$ c. melted butter
 1 tbsp. grated orange rind

ORANGE CEREAL MUFFINS

— Mrs. Sanford De Haan

dozen
 Bake at 400 degrees from 20 - 25 minutes. Yield 1 $\frac{2}{3}$ full. Sprinkle sugar over top of each muffin and so berries stay whole. Drop batter from spoon into greased muffin cups or line with paper cups, fill to jumpy and rough. To one cup fresh or well drained frozen blueberries, add 2 tbsp. sugar and toss lightly. Add to dry ingredients and stir batter quickly but only until all flour is just moistened, it takes just a few strokes, the fewer, the better. Batter should look lumpy and rough. To one cup fresh or well drained frozen blueberries, add 2 tbsp. sugar and toss lightly. Drop batter from spoon into greased muffin cups or line with paper cups, fill to $\frac{2}{3}$ full. Sprinkle sugar over top of each muffin and bake at 400 degrees from 20 - 25 minutes. Yield 1 dozen

Make a well in center. Combine 1 well beaten egg, $\frac{1}{2}$ c. milk, $\frac{1}{3}$ c. salad oil or melted shortening. Add to dry ingredients and stir batter quickly but only until all flour is just moistened, it takes just a few strokes, the fewer, the better. Batter should look lumpy and rough. To one cup fresh or well drained frozen blueberries, add 2 tbsp. sugar and toss lightly. Drop batter from spoon into greased muffin cups or line with paper cups, fill to $\frac{2}{3}$ full. Sprinkle sugar over top of each muffin and bake at 400 degrees from 20 - 25 minutes. Yield 1 dozen

BLUEBERRY MUFFINS

PUMPKIN MUFFINS

$\frac{1}{2}$ c. sugar
 1 c. flour
 2 tsp. baking powder
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ c. butter
 1 egg, beaten
 $\frac{1}{2}$ c. pumpkin
 $\frac{1}{2}$ c. milk

Mix first 6 ingredients. Cut in butter. Combine egg, milk and pumpkin. Add to dry ingredients. Sprinkle $\frac{1}{4}$ tsp sugar on each muffin. Bake at 350 degrees for 20 minutes

— Mrs. Menzo Boomsma

ALL BRAN MUFFINS

$\frac{1}{2}$ c. shortening
 1 c. boiling water
 $1\frac{1}{2}$ tsp. salt
 $1\frac{1}{2}$ c. sugar
 Mix together

Add:

2 eggs
 1 c. all bran
 2 c. Nabisco 100% Bran flakes
 2 c. buttermilk
 $2\frac{1}{2}$ tsp. soda in a little of the buttermilk

Bake at 370 degrees for 20 minutes. Can leave in refrigerator for 2 weeks in Tupperware bowl. Also you can add blueberries or raisins.

— Mrs. Roger Buist

— Mrs. Roger Timmer
— Mrs. Donald Schutte
— Mrs. Si Grassman

Fill muffin tins $\frac{1}{2}$ full. Bake at 400 degrees for 15-20 minutes. Put remainder in large bowl and cover tightly in refrigerator. Do Not stir batter when using it after it has been in refrigerator. It will keep 3 weeks

5 c. flour

Add:

Add 1 qt buttermilk (dissolve 5 tsp. soda in a little of the buttermilk before adding to the mixture)

3 tsp. salt and the bran mixture

4 eggs, beaten

Add:

3 c. white sugar

1 c. shortening

Mix together

Pour 2 c. boiling water over this and let set

4 c. 100% bran

2 c. all bran

Mix together.

Very large bowl needed

THREE WEEK BRAN MUFFINS

PINEAPPLE TURNOVERS

Make dough from:

3 c flour $\frac{1}{2}$ tsp salt
1 tbsp sugar 1 c shortening
1 pkg dry yeast, softened in $\frac{1}{4}$ c. warm water
2 eggs, beaten

Dough will be stiff Use hands to mix Cover and chill overnight Roll dough on a sugared board and cut into squares.

Fill with:

1 large can crushed pineapple 2 tbsp. water
 $\frac{1}{2}$ c sugar little butter
 $1\frac{1}{2}$ tbsp cornstarch

Cook over low heat until thick When cool, drop a large tbsp. of filling on each square and fold over like a turnover. Seal edges with fork and bake on ungreased cookie sheet at 350 degrees for about 10 minutes.

— Mrs. Jim Elzinga

SPICY FRUIT PUFFS

2 c. flour $\frac{1}{2}$ tsp cinnamon
3 tsp. baking powder $\frac{1}{4}$ tsp nutmeg
1 tsp salt

Combine and stir in 1 chopped apple, $\frac{1}{2}$ c raisins, $\frac{2}{3}$ c brown sugar, $\frac{1}{4}$ c chopped walnuts. Combine 2 beaten eggs, $\frac{2}{3}$ c. milk, $\frac{1}{4}$ c. Wesson Oil Add all at once, stirring just to blend, fold in 1 c. bran flakes, fill greased muffin pans to $\frac{2}{3}$ full. Bake at 400 degrees for 15 to 20 minutes Yield: 12 muffins

—Mrs. Henry Vanden Burg

2 eggs
2 c. milk
4 c. flour
4 tsp. baking powder
1 tsp. salt
Beat together eggs and milk, sift in dry ingredients and stir in. Add rest of ingredients and drop by spoonfuls into hot vegetable shortening heated to 375 degrees. Fry until both sides are brown, remove from shortening with slotted spoon drain on brown paper. While still warm, shake 4 or 5 in a sack of powdered sugar.

—Mrs. Sidney De Jong

DUTCH VET BOLLEN

Heat 2 cups milk
Blend
2 eggs
3 tbsps corn starch
Stir into milk and continue stirring until mixture comes to a boil. Chill and fill puffs. Sprinkle with confectioner sugar or spread with chocolate frosting

—Mrs. Art Mulder

CUSTARD FILLING

1 c. water
Stir in 1 cup sifted flour all at once. Stir vigorously over low heat until mixture leaves the pan and forms into a ball (about 1 minute). Remove from heat. Beat in thoroughly, 1 at a time: 4 eggs. Beat mixture until smooth and velvety. Drop from spoon on ungreased baking sheet. Bake until dry in 400 degree oven 45-50 minutes. Allow to cool slowly. Makes 12 medium puffs.

CREAM PUFFS

Heat to a rolling boil.

1 stick oleo (1/2 cup)

SURPRISE DOUGHNUT BALLS

4 1/2 c. flour
2 pkg. dry yeast
1 tsp. grated lemon peel
1 c. milk (warm)
1/2 c. sugar
2 tsp. salt
1/4 c. oil
2 eggs
3/4 c. semi-sweet chocolate pieces
Fat for deep frying
Sugar or cinnamon-sugar

Stir yeast into warm milk until dissolved. Add lemon rind, sugar, salt, oil, eggs and half the flour and beat well. Beat in remaining flour by hand (more if necessary) and make a moderately stiff dough. Knead mixture for 10 minutes, place in covered bowl, let rise until doubled (about 1 3/4 hours). Punch down and let rest 10 minutes. Divide dough into 36 equal pieces. Flatten and place 6 chocolate pieces in center of each; seal edges securely. Let rise, sealed side down in warm place until doubled. (about 30 minutes) Deep fry doughnut balls in preheated 375 degree fat, 6 to 8 minutes, until golden brown. Drain. Coat with sugar or cinnamon-sugar. Makes 36

— Mrs. Jim Elzinga

—Mrs. Martin Geelhoed

when golden brown.
Add to dry ingredients, stirring until flour is barely moistened. Drop batter on hot griddle and turn once, ed shortening
Combine 2 beaten eggs, 2 c. buttermilk, 2 tbsp. melt-
together
Sift 2 c. flour, 1 tsp. salt, 1 tsp. soda, 2 tbsp. sugar

BUTTERMILK PANCAKES

—Mrs. Everett Butler

Cool whip on top makes a good meal or dessert.
1 tsp. lemon juice
 $\frac{1}{4}$ c sugar
1 large pkg. vanilla pudding, stirred in $\frac{1}{2}$ c. water
3 c. frozen blueberries
Topping: Cook and cool
in waffle iron.
add 3 eggs, slightly beaten and $\frac{1}{2}$ teaspoon soda. Put
at least 4 hours or overnight. When ready to bake,
electric mixer and let stand at room temperature for
Mix with the warm milk and 3 cups flour. Beat with
1 tsp. sugar
1 tsp. salt
 $\frac{1}{3}$ c. melted butter or oleo
Add
cup warm water.
Warm 2 cups milk. Dissolve 1 package yeast in $\frac{1}{2}$

YEAST WAFFLES

APPLE COUNTRY COFFEE CAKE

Soften 2 pkgs. dry yeast in $\frac{1}{4}$ c. warm water. Melt $\frac{1}{3}$ c. butter in large saucepan. Remove from heat and stir in $\frac{1}{2}$ c. cheddar cheese (grated) until melted. Add 1 c. sour cream. $\frac{1}{3}$ c. of sugar, 1 tsp. salt, 1 egg and yeast. Mix well. Gradually add $3\frac{1}{2}$ c. to 4 c. flour to form a stiff dough. Divide dough in $\frac{1}{2}$. Roll out $\frac{1}{2}$ of dough to a 10 x 14 rectangle. Cut into 15 rounds with a $2\frac{1}{2}$ " cutter. Combine left over dough with second $\frac{1}{2}$ of the dough. Roll out to 9 x 13" rectangle. Fit in to greased 9 x 13 pan. Set aside $\frac{1}{2}$ c. apple pie filling, spread the remainder on dough in pan. Sprinkle with $\frac{1}{3}$ c. sugar. Place circles in rows on top of filling. Cover, let rise in warm place until double in size, about $1\frac{1}{2}$ hours. Bake at 350 degrees for 30 to 35 min. Spread with topping, bake 5 minutes longer

Topping

$\frac{1}{2}$ c. apple pie filling
 $\frac{1}{2}$ c. raisins
 $\frac{1}{2}$ c. brown sugar
 $\frac{1}{2}$ c. chopped walnuts
 $\frac{1}{4}$ tsp. cinnamon
 $\frac{1}{8}$ tsp. nutmeg

Combine all ingredients in mixing bowl

—Mrs. Henry Vanden Burg

1 pkg. dry yeast
1/4 c. warm water
1/2 c. butter (1 stick)
1/3 c. sugar
1/2 tsp salt
1 c milk
1 egg, slightly beaten
4 1/2 to 5 c. flour, sifted
Dissolve yeast in water, add butter, sugar and salt to scalded milk, cool. Stir in egg and yeast, add 2 c. flour, beat until smooth. Gradually add enough of remaining flour to make soft dough. Knead about 2 minutes. Place in farm buttered bowl and brush with melted butter, let rise until double (about 2 hours). Divide into 2 parts, roll each to rectangle 9 x 19". Spread with filling. Roll up and let rise 1/2 hour. Bake 25 minutes at 375 degrees. Cool slightly and ice with: 1 c. powdered sugar, 2 tbsp. orange juice and 1/2 tsp. vanilla. Decorate with pecans and cherries

— Mrs. Jim Elhart

BUTTER NUT COFFEE CAKE

Basic sweet dough
375 degrees.
Brush with the remainder of egg. Bake 1/2 hour at 375 degrees.
Grease and flour 9 x 13 pan. Combine flour, sugar salt and oleo. Add most of egg and mix thoroughly. And save enough egg to brush the top with. Spread dough on bottom of pan. Save some for criss-cross strips across the top. Place apple slice in rows over dough. Mix 1/2 c. sugar and 1/2 tsp. cinnamon and sprinkle over apples. Form strips of dough over top. Brush with the remainder of egg. Bake 1/2 hour at 375 degrees.

— Mrs. Roger Timmer

APPLE KUCHEN

4 c. flour
2 c sugar
1 1/2 c. oleo
1/2 tsp. salt
2 eggs
4 or 5 apples (sliced)

1/2 tsp. salt

2 eggs

4 or 5 apples (sliced)

BUTTER NUT COFFEE CAKE

Basic sweet dough
375 degrees.
Brush with the remainder of egg. Bake 1/2 hour at 375 degrees.
Grease and flour 9 x 13 pan. Combine flour, sugar salt and oleo. Add most of egg and mix thoroughly. And save enough egg to brush the top with. Spread dough on bottom of pan. Save some for criss-cross strips across the top. Place apple slice in rows over dough. Mix 1/2 c. sugar and 1/2 tsp. cinnamon and sprinkle over apples. Form strips of dough over top. Brush with the remainder of egg. Bake 1/2 hour at 375 degrees.

— Mrs. Roger Timmer

BLUEBERRY BUCKLE

Mix.

3/4 c sugar, 1/4 c. shortening, 1 egg
Stir in 1/2 c. milk

Sift together and stir in 2 c. flour, 2 tsp. baking powder, 1/2 tsp. salt.

Blend in 2 c drained blueberries and sprinkle with crumb mixture of:

1/2 c. sugar
1/3 c. flour
1/2 tsp. cinnamon
1/4 c. soft butter

Bake in 9 x 13" pan at 375 degrees for 45 to 50 minutes. May be glazed with powdered sugar icing if desired with a little maraschino cherry juice added

— Mrs. Roger Buist

— Mrs. Marvin Hibma

BLUEBERRY BUCKLE

2/3 c. butter
2 c. flour
1 1/2 c. sugar

Mix together until crumbly. Take out 3/4 c. for topping. Add to the rest

1 1/2 tsp. baking powder
2 egg yolks
1 c. milk
dash salt

Beat well. Fold in 2 beaten egg whites. Spread in cake pan 9 x 13. Pour on 2 cups blueberries. Sprinkle with 3/4 c. topping. Bake at 350 degrees for 40 to 50 minutes.

— Mrs. Simon Grasman (Jane)

— Mrs. Marvin Hibma

Mix flour, baking powder and salt. Combine blueberries, $\frac{1}{3}$ c. sugar and water, bring to boil stirring constantly, until sugar dissolves. Reduce heat, simmer 5 minutes. Cream butter until soft, adding $\frac{1}{4}$ c. sugar gradually beating after each addition till light and fluffy. Add dry ingredients alternately with combined egg, milk and vanilla, beating well after each addition. (batter will be thin). Pour hot blueberry mix into greased $1\frac{1}{2}$ quart casserole. Spoon on cobbler batter and bake in moderate oven (375 degrees) for 30 minutes. Serve with whipped cream. A glass baking dish (oblong) works very well

1 c. flour
 $1\frac{1}{2}$ tsp. baking powder
 $\frac{1}{4}$ tsp. salt
 1 pint blueberries
 $\frac{1}{3}$ c. sugar
 $\frac{3}{4}$ c. water
 $\frac{1}{4}$ c. butter
 $\frac{1}{2}$ c. sugar
 1 egg, slightly beaten
 $\frac{1}{2}$ c. milk
 $1\frac{1}{2}$ tsp. vanilla

BLUEBERRY COBBLER

DELUXE COFFEE CAKE

1 c. cooking oil
 1 c. white sugar
 2 beaten eggs
 1 tsp. vanilla
 1 c. milk
 3 c. flour
 3 tsp. baking powder
 $\frac{1}{2}$ tsp. salt

Combine and cream oil, sugar, eggs and vanilla. Add milk with dry ingredients

Filling:

1 c. nuts
 $1\frac{1}{2}$ c. brown sugar
 2 tsp. cinnamon
 $\frac{1}{2}$ c. melted butter

Combine nuts, sugar and cinnamon. In 9 x 13" pan spread $\frac{1}{2}$ of batter, sprinkle $\frac{1}{2}$ of filling. Repeat. Pour melted butter on top. Bake at 375 degrees 30 to 35 minutes. While warm, frost with a thin powdered sugar frosting

— Mrs. Don Kooienga

LEMON BANKET COFFEE CAKE

Mix together:

1 c. almond paste
 1 c. sugar

Prepare 1 lemon cake mix according to directions. Pour $\frac{1}{2}$ of the cake mix into a greased 9 x 13" pan, then $\frac{1}{2}$ of paste mixture, then last of cake mix. Sprinkle rest of paste mix over top of cake and bake at 350 degrees for 40 - 45 minutes

— Mrs. Will Berkenpas

— Mrs. Orville Pasma

Cream butter and sugar, add eggs and beat until smooth. Add the sour cream and baking soda mixture. Add dry ingredients and vanilla. Mix. Put 1/2 of batter in a greased 9 x 9 pan, sprinkle with 1/2 of topping then add rest of batter and sprinkle on the remaining topping. Bake at 350 degrees for 1 hour

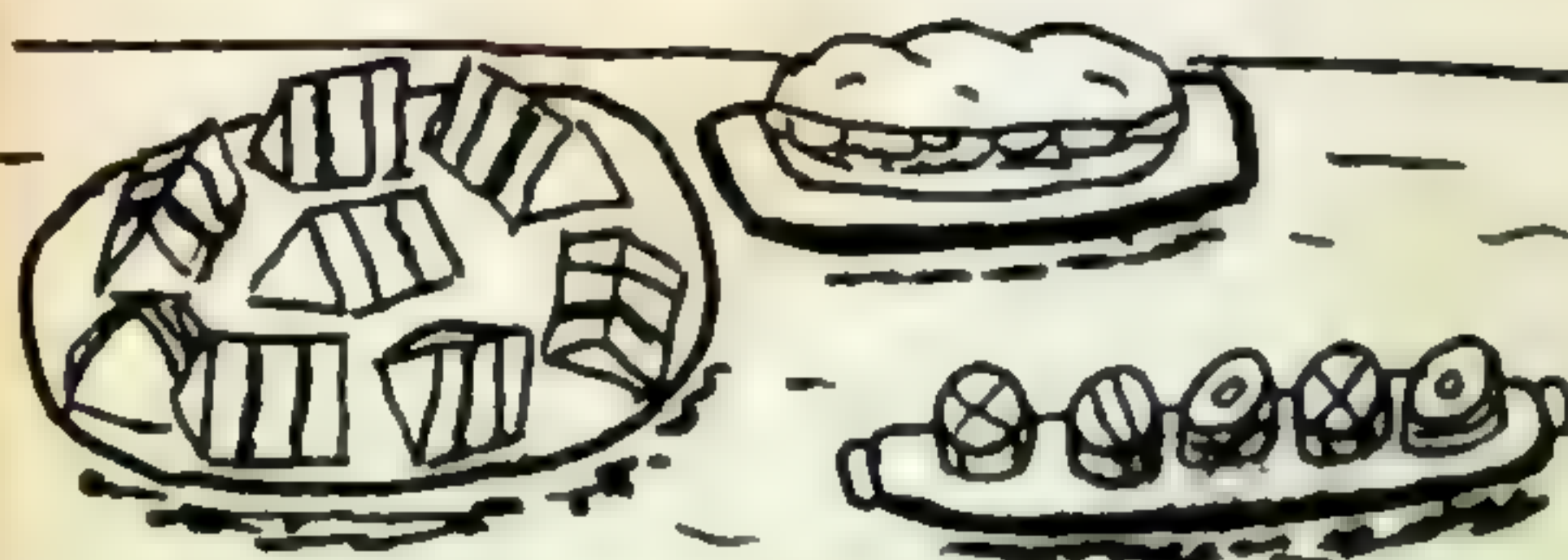
1/4 c. sugar
1 tsp. cinnamon
1/2 c. nuts

Topping

1/2 c. flour
1/2 tsp. baking powder
1/2 tsp. vanilla
1 c. sour cream mixed with 1 tsp. baking soda
2 eggs (beaten)
1 c. sugar
1/4 lb. butter or oleo

SOUR CREAM COFFEE CAKE

Sandwiches



Triple-decked, fancy . . .

Broiler hot and hearty . . .

Basic beginnings for luncheon variety.

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Barbecue	40
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PIGS-IN-THE-BLANKET

2 cans Pillsbury Hungry Jack Buttermilk Biscuits

Filling:

1 lb. lean sausage	2 rusks
1 egg	1/2 tsp. salt

Mix well, add a little milk, and set aside. Divide this mixture into about 20 equal portions

Roll out each biscuit with roller (4" x 2 1/2"), put one portion of the sausage mixture on this, roll up, pinch sides, and prick with a fork. Bake in ungreased pan at 400 degrees about 25 minutes.

— Mrs. Nick Groendyk

PIGS-IN-THE-BLANKET

Meat Filling:

2 lbs. sausage or ground pork steak (seasoned)
4 rusks (crushed fine)
3 beaten eggs

Mix together adding a little seasoning salt (Lowrys).

Dough:

3 c. sifted flour	2 sticks oleo
3 tbsp. baking powder	1 c. milk
1 tsp. salt	

Sift together dry ingredients, cut in oleo, then add milk. Divide in two and roll out like pie dough only oblong. Cut in about 4-inch squares. Roll small amount of sausage in hands and wrap in dough squares. Bake at 350-375 degrees until brown. (about 20-30 minutes).

— Mrs. Marvin Veldhouse

— Mrs. Ray Geelhoed

Separate the dough into 8 triangles. Cut a narrow slit lengthwise in the meat and insert a strip of cheese. Place on the wide end of the triangle and roll up. Place on ungreased cookie sheet, cheese side up. Bake at 375 degrees for 10-15 minutes until golden brown. Serve hot.

1 can refrigerated crescent rolls
8 franks or Roasties or Smokes

CRESCENT ROLL-UPS

— Mrs. Don Wierenga
— Mrs. Neal Vanden Band

Spread 6 slices of bread with dressing, top with cheese, 1 tbsp. sauerkraut, corned beef, and bread slice. Butter top and bottom of sandwiches and grill until hot and the cheese melts. Serves six.

12 slices pumpernickel bread
1/2 c. Thousand Island Dressing
6 slices Swiss cheese
6 tbsp. drained sauerkraut
2 3-oz. pkgs. corned beef

REUBEN SANDWICHES

PINWHEEL SANDWICHES

Dough.

2 c. flour	3/4 tsp. salt
1/2 c. shortening	3 tsp. baking powder
2/3 cup milk	

Make this as you would pie crust and roll out into a large rectangular shape

Filling:

1 can Treet (mashed)
1 lb. pork sausage
salt and pepper

Mix. Place mixture on rectangle and roll up as you would a jelly roll. Chill a few hours and then slice. Bake on a cookie sheet at 350 degrees for 15 minutes.

— Mrs. Sidney De Jong

PINWHEELS

Dough:

2 1/2 c. flour	Meat Filling:
3 tsp. baking powder	1 can ground Treet
1 1/2 tsp. salt	1/2 lb. sausage
1/3 c. butter	1 egg
3/4 c. milk	1/2 c. bread crumbs

Add baking powder and salt to sifted flour. Cut in shortening until like coarse meal; add milk. Turn on to flour board and roll into a square. Spread filling over the dough and roll up. Cut 1-inch thick, place on cookie sheet, and bake at 400 degrees for 20 minutes.

— Mrs. Jim Elzinga

Place 1 slice of Swiss cheese on a slice of French bread. Spread with corned beef mixture and sprinkle Parmesan cheese on top. Broil until heated through and Swiss cheese melts. — Mrs. Don Wierenga

Load of French bread sliced diagonally
1 can corned beef (mashed) mixed with
1 can pizza sauce
Swiss cheese
Parmesan cheese

PIZZA SANDWICHES

Mix and put on buns. Broil. Makes 12 buns
— Mrs. Dick Rus
8 hot dogs ground up
1 can Bean and Bacon Soup
1/2 c water
1/4 c catsup
1/8 tsp chili powder

BUN SPREAD

Mix well and spread on bread
— Mrs. Sidney DeJong
1/2 tsp. Worcestershire sauce
1 tsp. brown sugar
1 c. chopped cooked ham
1 tsp. horseradish
1 tsp. mayonnaise
10 slices buttered bread

HAM SANDWICH SPREAD

Mix together and place on 5 slices of toast. Top with slice of Cheddar Cheese. Broil.
— Mrs. Andrew Gelder
1/2 c. baked beans
Chopped green pepper Mustard and pepper to taste
Chopped onion

HEARTY HOT SANDWICH

CORNERD BEEF FILLING

1 can corned beef
1/2 c. cheese
Enough mayonnaise to moisten
1/4 c. pickle relish
1/4 c. chopped onion

Break up corned beef with a fork; add onion, relish, mayonnaise, and grated cheese. Spread on buns, wrap in tin foil, and heat in oven.

— Mrs. Jim Elzinga

CORNERD BEEF FILLING FOR BUNS

1 can corned beef
1/2 cup celery
Chopped sweet pickles to taste or sweet pickle relish
3 hard-boiled eggs chopped
3 tbsp. white sugar
3 tsp. salad dressing
2 tbsp. mustard
3 tbsp. chopped onion

Heat in double boiler and spoon on buns or put mixture on buns, wrap in foil, and heat in 350 degree oven about 15 minutes

TREET SPREAD FOR BUNS

1 can chopped Spam or Treet
1/2 c. salad dressing
1/2 c. grated cheese
1/4 c. chopped onion
1 tsp. mustard
4 hard-boiled eggs

Mix together, spread on buns, wrap in tin foil, and heat in oven.

— Mrs. Jim Elzinga

— Mrs. Andrew Gelder

Fry crisply $\frac{1}{2}$ lb. bacon, crumble fine
4 hard cooked eggs, chopped fine
4 stalks celery, chopped fine
A few olives chopped fine
 $\frac{1}{3}$ c. mayonnaise or salad dressing
Mix and chill

ELITE SANDWICH FILLING

— Mrs. Jim Elzinga

1 metwurst (cooked, cooled, chopped)
2 hard-boiled eggs, chopped
1 tbsp. chopped onion
 $\frac{1}{2}$ jar Cheese Whiz
2 tbsp. sweet pickle relish
Mix together; use a little mayonnaise to moisten if necessary. Spread between buns, wrap in tin foil, and heat in oven

METWURST SANDWICH FILLING

— Mrs. Jim Elzinga

1 can boned chicken
3 tbsp. Cheese Whiz
 $\frac{1}{2}$ tsp. minced onion
 $\frac{1}{4}$ tsp. salad dressing
2 tbsp. cream of mushroom soup
2 tbsp. chopped celery
1 tbsp. chopped green pepper
Mix together, spread on half of buttered bun, and place under broiler to brown.

CHICKEN SANDWICH SPREAD

BAR-B-Q CUPS

$\frac{3}{4}$ lb. ground beef (salt and pepper)
 $\frac{1}{2}$ c. barbecue sauce
1 tbsp. chopped onion
2 tbsp. brown sugar
1 can Pillsbury Refrigerated Tenderflake Biscuits
About 1 c. shredded Cheddar cheese

Brown ground beef and drain. Add barbecue sauce, onion, and brown sugar. Press biscuits into ungreased muffin cups making sure dough goes up to the edge of the cup. Spoon meat mixture into cups and sprinkle shredded cheddar cheese over each one. Bake at 400 degrees for 10-12 minutes. Makes 12

— Mrs. Jim Elzinga

SAUSAGE FILLED BUNS

1 lb. roasted sausages
2 hard boiled eggs
1 small onion
 $\frac{1}{2}$ can mushroom soup
 $\frac{1}{4}$ c. diced cheese

Boil sausage and grind or chop fine. Blend in other ingredients. Spread on $1\frac{1}{2}$ dozen buns. Heat for 35-45 minutes in 350 degree oven.

— Mrs. Henry Koetje

BARBECUE SAUCE

$\frac{1}{3}$ c. chopped onion
3 tbsp. butter
Cook 10 minutes. Add:
1 c. catsup
2 tbsp. (or $\frac{1}{3}$ cup) vinegar
3 tbsp. (or $\frac{1}{2}$ cup) brown sugar
 $\frac{1}{2}$ c. water
2 tsp. mustard
2 tsp. Worcestershire Sauce
 $\frac{1}{2}$ tsp. salt
Simmer for 10 minutes.

— Mrs. Terry Nichols

— Mrs. John Morren

fully.
Bake at 375 degrees for 15-20 minutes: Watch care.
cooled tuna mixture
Place buttered side down in muffin tins. Fill with
butter one side and top edges
Trim crusts from slices of sandwich bread and
1 c. cooked frozen peas (if desired)
1 tsp. lemon juice
1 can tuna or one c. chicken
Add
Mix and cook until thick, comes to a good boil
1 1/2 c. milk
1 can cream of chicken soup
6 level tbsp. flour
1/2 tsp. salt
Add
Cook in 1 1/2 quart pan until golden brown
4 tbsp. butter
1/4 c. green pepper, cut fine (if desired)
2 scant tbsp. chopped onion

TUNA FISH CUPS

— Mrs. Sanford De Haan

Simmer for one hour.
4 tbsp. brown sugar
2 tbsp. vinegar
1 1/2 c. celery (or less)
1 c. onion (or less)
2 lbs. ground beef
1 tbsp. mustard
1 1/2 c. catsup
1 c. water
1 tsp. Worcestershire Sauce
1/2 c. oatmeal

BARBECUE

Cookies & Bars



Spicy and soft . . .
Sugary and crisp . . .
Tasty treats for round-the-clock
snacking.

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APPLE BARS

2/3 c. oleo	1 tsp. cinnamon
1 c. sugar	1/2 tsp nutmeg
2 eggs	1/4 tsp cloves
1 c flour	1 c oatmeal
1 tsp. baking powder	1 1/2 c. apples (peeled and diced)
1/2 tsp. baking soda	1/2 c. chopped pecans

Cream sugar and oleo. Add eggs, one at a time, beating after each addition. Sift all dry ingredients, except oatmeal. Add to first mixture with apples, nuts, and oatmeal. Spread in greased 9-13 pan. Bake at 350 degrees for 20-25 minutes. When cool frost with powdered sugar frosting and cut in squares

— Mrs Ray Geelhoed

APPLE BARS

1 1/2 c. flour	1 c. brown sugar
1/2 c. sugar	2 tbsp. flour
1/2 c. butter	3 eggs
4 c. sliced apples	1/2 c. coconut
1/2 c. sugar	1/2 c. nut meats
1/2 tsp. cinnamon	

Cream flour, 1/2 cup sugar and butter. Spread in a greased 8-10 pan. Put apples over dough. Sprinkle 1/2 cup sugar and cinnamon over apples. Bake for 30 minutes at 375 degrees. Remove from oven. Beat brown sugar, flour, eggs and coconut. Spread on top and bake for 20 minutes at 375 degrees

— Mrs. Roger Buist

— Mrs. Alvin Bruursema

— Mrs. Clarence Steenwyk

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— Mrs. Roger Gritter

1 c. powdered sugar
1 tbsp. water
1 tsp. vanilla

While still warm, glaze with
1 hour
white and brush on crust. Bake at 375 degrees for
pastry, moisten edges and press together. Beat egg
Sprinkle with sugar and cinnamon. Roll out top
Sprinkle crust with corn flakes. Add sliced apples

put in bottom and sides of 10-15 jelly roll pan.
ture. Do not work dough too much. Roll out half and
Combine flavoring, yolk and milk. Add to flour mix-
Sift together flour and salt. Cut in shortening

1 egg white
1 tsp. cinnamon
1 c. sugar
4 large apples (sliced)
1 c. crushed corn flakes
make $\frac{2}{3}$ cup
1 egg yolk and enough milk added to yolk to
 $\frac{1}{4}$ tsp. butter flavoring
1 c. shortening
1 tsp. salt
 $2\frac{1}{2}$ c. flour

DANISH APPLE SQUARES

APPLESAUCE TARTS

$\frac{1}{2}$ c. butter, soft
8 oz. cream cheese
2 c. flour

Combine above and chill. Roll thin and cut in 3
inch squares

Filling

1 c. applesauce
 $\frac{1}{2}$ c. powdered sugar

$\frac{1}{2}$ c. chopped dates
 $\frac{1}{4}$ c. chopped nuts

Put one tbsp. filling on each square. Bring up
corners, pinch lightly. Bake 20 minutes at 375 degrees
until browned

— Mrs. Roger Gritter

BROWNIES

Beat together until light.

$\frac{1}{2}$ c. butter or oleo
1 c. sugar
4 eggs

Add
1 can chocolate syrup (1 lb. size)
1 c. plus 1 heaping tbsp. flour
Nuts if desired

Put in jelly roll pan and bake 20-22 minutes in 350
degree oven.

Frosting

Put in sauce pan:

$1\frac{1}{2}$ c. sugar
6 tbsp. milk
6 tbsp. butter or oleo

Boil 30 seconds and add $\frac{1}{2}$ c. chocolate chips. This
makes a large pan of brownies.

— Mrs. Adrian Smits

— Mrs. Martin Geelhoed
— Mrs. Allen Elzinga

Mix until smooth. Bake on greased sheet 17x11 for 30 minutes in a 350 degree oven

2 1/2 c. white sugar
3/4 c. cocoa
3/4 c. oleo
3/4 c. corn syrup
1 tsp. salt
1 tsp. vanilla
4 eggs
4 tbsp. water
1 1/4 c. nuts
3 c. flour

Place in bowl and beat 5 minutes

BROWNIES

— Mrs. Andrew Sikkema

Makes 3 dozen
9x13 pan. Bake in 350 degree oven for 30-35 minutes.
in chocolate chips and peanuts. Spread in greased
vanilla. Add dry ingredients. Mix until smooth. Stir
Cream sugar, peanut butter, shortening, eggs, and

1 1/2 c. sugar
1/2 c. peanut butter
1/2 c. shortening
3 eggs
1 tsp. vanilla
1 c. flour
1/2 tsp. baking powder
1/2 tsp. salt
1 c. chocolate chips
1 c. peanuts

PEANUT BUTTER BROWNIES

BROWNIES

1 c and 2 tbsp butter
6 squares chocolate
5 eggs
2 1/4 c sugar
2 tsp vanilla
1 3/4 c sifted flour
1 tsp salt
1 c crushed nuts

Melt butter and chocolate. Beat eggs, sugar, vanilla, flour, salt. Add chocolate mixture and nuts. Put on large cookie sheet. Bake at 350 degrees 20-25 minutes

May be frosted with:

Fudge Frosting

2 c sifted confectioners sugar
2 tbsp. cocoa
4 tbsp cream
2 tbsp butter

Cook till mixture boils around side of pan. Remove from heat. Beat till of spreading consistency

— Mrs. Harold Zinger

COFFEE BROWNIES

Cream 1/2 cup shortening and 1 cup brown sugar. Add 1 beaten egg, 1/2 cup coffee and mix well. Sift together and add

1 1/2 c flour
1/2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. cinnamon
Add
1/2 c raisins
1/2 c nutmeats

Bake at 350 degrees for 15 to 20 minutes. Use 9x13 cake pan. Put thin powdered sugar frosting over while hot

— Mrs. Robert Van Laar
— Mrs. John Post
— Mrs. Jim Elzinga

Boil sugar and corn syrup, stirring to dissolve sugar, remove from heat. Stir in peanut butter and Rice Krispies. Press into 13-9 pan greased. Melt chips and spread over mixture. Chill until firm. Cut in squares. Makes 4 dozen 1 1/2 inch squares.

CHOCOLATE SCOTCHEROOS

Mix well. Divide into 4 parts. Roll out 1 portion of dough, put a ridge of almond paste 9 to 10" long on the dough, and roll up. Pinch edges together and seal with a little cold water along edge. Freeze overnight. Brush with egg white, sprinkle with sugar, and prick several places with fork. Bake in 400 degree oven for 35 minutes.

— Mrs. Nick Groendyk

BANKEET

Dough:
1/2 tsp. salt in
2 c. sifted flour
2 sticks oleo
About 1/2 c. ice water

Chop oleo into flour mixture like for pie crust and add the ice water. Divide into 4 portions.

Paste:
1/2 lb. almond paste
1 egg
1 c. white sugar

CHERRY WALNUT BARS

1 c. soft butter or oleo
1/2 c. sugar
2 1/2 c. sifted flour
1 c. brown sugar
2 eggs
1/2 tsp. salt
1/2 tsp. baking powder
1/2 tsp. vanilla
1 2-oz. jar maraschino cherries chopped and drained
1/2 c. chopped walnuts
1/2 c. flaked coconut

Mix butter, sugar, and flour until crumbly. Press into 13" x 9" pan. Bake 20 minutes at 350 degrees. Blend brown sugar, eggs, salt, baking powder, and vanilla. Stir in cherries, walnuts, and coconut. Spread over crust. Bake for 25 minutes at 350 degrees. Cool

Combine:

1 tbsp. soft oleo
1 c. powdered sugar
Enough cherry juice to spread.

Spread over bars. When icing has set, cut into bars

— Mrs. Fred Kroll

— Mrs. Sidney De Jong
— Mrs. Jim Elzinga

Brown $\frac{1}{4}$ cup butter over medium heat until deep brown. Remove from heat. Blend in 2 cups powdered sugar and $\frac{1}{2}$ teaspoon vanilla. Add 2 teaspoons milk and beat smooth.

Brown Butter Frosting

Sift together flour, baking powder, and salt. Set aside. Cream together brown sugar, white sugar, and oleo. Blend in eggs and vanilla. Beat until fluffy. Add dry ingredients alternately with milk. Blend well. Stir in nuts, chocolate chips, and cherries. Bake in greased 9-13 pan at 325 degrees for 35 minutes. Frost with confectioners sugar icing or

1 c. sifted flour
 $\frac{1}{2}$ tsp baking powder
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ c. brown sugar
 $\frac{1}{2}$ c. white sugar
 $\frac{1}{2}$ c. butter or oleo
2 unbeaten eggs
1 tsp. vanilla
 $\frac{3}{4}$ c. milk
1 c. nuts
1 c. chocolate chips

TREASURE CHEST BARS

DUTCH ALMOND BARS

$\frac{1}{2}$ c. butter
 $\frac{1}{2}$ c. sugar
1 egg plus 1 egg yolk
1 c. flour

Cream butter and sugar until fluffy. Add egg and flour. Spread in greased 13-9 pan. Bake 10 minutes at 400 degrees

Topping

1 c. sugar
1 c. almond paste
2 egg yolks
Juice of $\frac{1}{2}$ lemon
3 egg whites beaten stiff
 $\frac{1}{2}$ tsp vanilla
 $1\frac{1}{2}$ c coconut

Mix sugar, almond paste, egg yolks and juice until well blended. Fold in beaten egg whites and vanilla. Spread over crust and sprinkle coconut on top. Bake at 325 degrees for 30 minutes

— Mrs. Jim Elzinga
— Mrs. Ray Vanden Berg

EASY BAR COOKIES

Layer in this order in 9-13 pan
1 stick melted margarine
 $1\frac{1}{2}$ c. graham cracker crumbs
1 6-oz. pkg. chocolate chips
1 6-oz. pkg. butterscotch chips
1 c. angel flake coconut
1 c. chopped nuts
1 can Borden's Eagle Brand Milk poured over all
Bake 25-35 minutes at 350 degrees

— Mrs. Kenneth Ball
— Mrs. Harold Zinger
— Mrs. Jim Elzinga
— Mrs. Andrew Sikkema
— Mrs. Robert Vander Kam

— Mrs. Roger Timmer

Heat milk and oleo. Add chocolate chips and stir until dissolved. Add vanilla and powdered sugar. Put on top of bars and refrigerate.

Frosting for Bars

Spread in greased 9-13 pan
Melt and cool oleo, chocolate chips, and peanut butter. Add marshmallows, Rice Krispies and peanuts
1 c. salted peanuts
2 c. Rice Krispies
10 oz. miniature marshmallows
1 c. peanut butter
1 c. chocolate chips
1/4 c. oleo
1/3 c. milk
2 1/4 c. powdered sugar
1 tsp. vanilla
1 c. chocolate chips

O'HENRY BARS

— Mrs. David Schreier

Bake at 350 degrees for 25 minutes
brown sugar. Spread this mixture over chips and nuts
chopped nuts over all. Beat 2 egg whites. Add 1 cup
Sprinkle 1 or 2 packages chocolate chips and 1 cup
Spread evenly in a greased cookie sheet. Pat down

Cream:
1 c. shortening
1/2 c. white sugar
1/2 c. brown sugar
1 tbsp. cold water
2 egg yolks
Add:
2 c. flour
1/4 tsp. salt
1/4 tsp. baking soda
1 tsp. vanilla

THREE LAYER COOKIES

MARSHMALLOW FUDGE BARS

Cream: 1 c. sugar
2/3 c. margarine 2 tbsp. cocoa
Blend in 2 eggs, one at a time. Beat well.

Sift together.

1 c. flour 1/4 tsp. salt
1/2 tsp. baking powder

Add to creamed mixture. Add 1 tsp. vanilla. Add nuts if desired. Pour into greased 9x13 pan. Bake in 350 degree oven for 25 minutes. Remove from oven and cover immediately with little marshmallows or 21 large marshmallows cut in half. Return to oven for 3 minutes. While warm, spread with frosting.

Frosting

Boil 2 minutes: 1/4 c. cold water
1/2 c. brown sugar 3 tbsp. cocoa
Add:
3 tbsp. butter 1 tsp. vanilla

Enough powdered sugar until of spreading consistency. Cool bars before cutting

— Mrs. Andrew Gelder

— Mrs. Sidney De Jong

Caramel mixture may be made with $\frac{3}{4}$ c. caramel ice cream topping combined with 3 tbsp. flour

Melt caramels in cream in double boiler. Cool slightly. Meanwhile combine flour, oats, brown sugar, soda, salt and butter. Press $\frac{1}{2}$ of crumbs into bottom of 11-7 inch pan. Bake at 350 degrees for 10 minutes. Remove from oven, sprinkle chocolate chips and pecans in pan. Spread caramel mixture in pan carefully. Sprinkle remaining crumb mixture in pan. Bake 15-20 minutes longer or until golden brown. Chill 1-2 hours. Cut into bars

32 light caramels
5 tbsp. light cream or evaporated milk
1 c. flour
1 c. quick cooking rolled oats
 $\frac{3}{4}$ c. firmly packed brown sugar
 $\frac{1}{2}$ tsp. soda
 $\frac{1}{4}$ tsp. salt
 $\frac{3}{4}$ c. butter melted
1 c. chocolate chips
 $\frac{1}{2}$ c. chopped pecans

OATMEAL CARAMELITAS

PEANUT BUTTER BARS

$\frac{1}{2}$ c. butter	1 c. flour
$\frac{1}{2}$ c. white sugar	$\frac{1}{4}$ tsp salt
$\frac{1}{2}$ c. brown sugar (packed)	$\frac{1}{2}$ tsp soda
1 egg	1 c. oatmeal
$\frac{1}{3}$ c. peanut butter	1 c. chocolate chips

Cream butter, white sugar, and brown sugar. Add egg and peanut butter. Sift flour, salt, and soda and add to batter. Add oatmeal. Put in 13x9 tin (greased) and bake in 350 degree oven for 15-20 minutes. After removing from oven sprinkle on chocolate chips. Let stand about 5 minutes and then spread on

Topping

Beat together:	$\frac{1}{4}$ c. peanut butter
$\frac{1}{2}$ c. powdered sugar	2 to 4 tbsp pet milk

— Mrs. Marvin Veldhouse

PEANUT BARS

$1\frac{1}{2}$ c. flour	$\frac{1}{2}$ c. peanut butter
$\frac{1}{2}$ tsp. soda	2 eggs (beaten)
$\frac{1}{2}$ tsp. salt	2 tbsp. milk
$\frac{1}{2}$ c. lard	1 pkg. chocolate chips
$\frac{1}{2}$ c. brown sugar	$\frac{1}{2}$ c. nuts
$\frac{1}{2}$ c. white sugar	

Sift flour, soda, and salt. Cream lard and sugars. Add peanut butter and mix. Combine eggs and milk. Add egg mix and flour mix alternately to creamed mixture. Pour in 9x13 greased pan. Mix nuts and chips and pour on top of batter. Bake in 375 degree oven for 25-30 minutes

— Mrs. Marvin Hibma

Mix like pie crust and chill overnight. Sprinkle cloth generously with sugar. Roll out dough, small amount at a time, to about $\frac{1}{8}$ inch thick. Cut into rounds the size of a half dollar. Place 2 rounds together and roll out on sugar until long and thin. Place on greased sheets at 375 degrees about 5 to 10 minutes. Watch closely. Delicate and puffy cookies.

— Mrs. Andrew Gelder

2 c. flour
 $\frac{1}{4}$ lb. margarine and $\frac{1}{4}$ lb. butter
 (or all butter may be used)
 $\frac{1}{4}$ c. cold water

CHICAGO GIRLS

— Mrs. Fred Kerkstra

Beat.
 2 eggs until foamy
 Add
 $\frac{3}{4}$ c. dark syrup
 $\frac{1}{4}$ c. brown sugar (packed) 1 tsp. vanilla
 2 tbsp. flour
 Pour over partly baked crust. Then sprinkle over $\frac{3}{4}$ cup pecans. Bake for 25-30 minutes in 350 degree oven.

Str in $\frac{1}{4}$ c. pecans chopped fine. Pack firmly in greased 12 x 8 x 2 pan. Bake 10 minutes in 350 degree oven.
 Add to creamed mixture and mix until course meal.
 1 c. flour
 $\frac{1}{4}$ tsp. baking powder
 Sift together:
 $\frac{1}{4}$ c. butter
 $\frac{1}{3}$ c. brown sugar

SOUTHERN PECAN BARS

CHERRY ALMOND COOKIES

1 c white sugar
 1 c brown sugar
 1 c shortening
 2 eggs
 $2\frac{1}{2}$ c flour
 1 tsp salt
 1 tsp baking soda
 1 c chopped maraschino cherries (drained)
 1 c coconut
 $\frac{1}{2}$ tsp almond extract

Cream sugar, shortening, and eggs. Mix soda and salt with flour. Add to creamed mixture. Add cherries, coconut, and almond extract. Drop by tsp. onto greased baking sheet and bake at 350 degrees for about 15 minutes.

— Mrs. Orville Pasma

ALMOND COOKIES

Mix:
 1 c butter
 1 c sugar
 1 beaten egg
 $\frac{1}{2}$ c. almond paste
 2 c. sifted flour
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{4}$ tsp. almond flavoring

Make into balls the size of a walnut. Place on a greased cookie sheet and flatten with a floured fork. Bake 15-20 minutes in a 350 degree oven.

— Mrs. William Dreise

— Mrs. Andrew Sikkema

Makes 18 cups.
Mix with fork. Bake 20-25 minutes at 350 degrees
 $\frac{1}{2}$ c. almond paste
2 tbsp. milk
1 egg
 $\frac{3}{4}$ c. sugar

Paste Mix

Mix with fork and press dough in cupcake tins, half up the sides. Add 1 tsp. paste mix on top.
1 egg
 $\frac{3}{4}$ tbsp. baking powder
 $\frac{3}{4}$ c. sugar
 $\frac{1}{2}$ sticks oleo
 $\frac{1}{2}$ c. flour

ALMOND CUPS

— Mrs. Anthony Vander Syde

oven.
Beat sugar and egg whites until thick. Add almond paste. Drop with a wet tsp. on a cookie sheet, lined with brown paper. Bake 20-25 minutes in 300 degree oven.
3 egg whites
2 c. sugar
1 c. almond paste

ALMOND MACAROONS

LEMON SPICE DIAMONDS

$\frac{3}{4}$ c shortening
 $1\frac{1}{3}$ c brown sugar
 $\frac{1}{2}$ tsp. vanilla — Cream until fluffy
2 eggs
 $\frac{1}{2}$ tsp. lemon peel (shredded)
2 tbsp. lemon juice — Add this to first mixture and beat well
1 c. sifted flour
1 tsp. baking powder
 $\frac{1}{4}$ tsp. cinnamon
 $\frac{1}{4}$ tsp. nutmeg — sift together and add to creamed mixture.
1 c. rolled oats
 $\frac{1}{2}$ c. walnuts — stir in oats and nuts
Spread in 9x13x2 greased tin. Bake 20-25 minutes at 350 degrees

Glaze for Top

$1\frac{1}{2}$ c. sifted confectioner's sugar
1 tbsp. lemon juice
Enough milk to make glaze

—Mrs. Marvin Veldhouse

—Mrs. Jay DeLongh

Mix and press on greased cookie sheet (one with sides). Bake 12 to 15 minutes at 350 degrees. When slightly cooled cut diagonally on sheet to form diamonds and drizzle with powdered sugar glaze.

Nuts and raisins may be added

3 1/4 c. flour

1/2 tsp. salt

2 tsp. cinnamon

1 tsp. soda

Add

1/2 c. Brer Rabbit Molasses (orange label)

2 beaten eggs

Add:

1 c. white sugar

1 c. shortening

Cream

CINNAMON DIAMONDS — COOKIES

BROWNIE DROP COOKIES

2 pkgs (4 oz each) Bakers German Sweet Chocolate
1 tbsp butter
2 eggs
3/4 c sugar
1/4 c unsifted flour
1/4 tsp baking powder
1/4 tsp cinnamon
1/8 tsp salt
3/4 c chopped pecans
1/2 tsp vanilla

Melt chocolate and butter in top of double boiler over hot water, stirring occasionally. Remove from heat. Beat eggs until foamy, add sugar, 2 tbsp. at a time and beat constantly until mixture is VERY THICK. (5 minutes high speed by electric beater or longer by hand). This is the most important step Blend in chocolate mixture. Add flour, baking powder, cinnamon, and salt. Then stir in pecans and vanilla. Drop by tsp onto greased baking sheet. Bake in 350 degree oven for 10-12 minutes or until set when lightly touched. Cool. Store in tightly covered container. Makes 3 dozen

—Mrs. David Skutt

— Mrs. Martin Geelhoed

Cream
 1/4 c. soft butter or margarine
 2 tablespoons cocoa
 2 tsp. instant coffee
 dash of salt
 Slowly cream in 1 cup confectioners sugar. Add 2 cups confectioners sugar
 3 tbsp milk
 1 1/2 tsp. vanilla
 Beat smooth Makes 4 1/2 dozen

Mocha Frosting

Cream butter and sugar till fluffy; beat in egg and vanilla. Stir in chocolate. Sift together dry ingredients; add to chocolate mixture alternately with the sour cream. Mix well, stir in nuts. Drop from tsp, 2 inches apart, on greased cookie sheet. Bake in moderate oven (350 degrees) 10 minutes or until done. Remove from pan, cool. Frost with

1/2 c. butter or margarine
 1 c. brown sugar
 1 egg
 1 tsp. vanilla
 2 1-oz squares unsweetened chocolate, melted and cooled
 2 c sifted flour
 1/2 tsp. soda
 1/4 tsp. salt
 3/4 c. dairy sour cream
 1/2 c. chopped walnuts

DEVILS-FOOD DROP COOKIES

CORNFLAKE MERINGUES

4 egg whites
 1 1/2 c sugar
 5 c corn flakes
 2 6-oz pkg chocolate chips
 1 c nutmeats
 1 tsp vanilla
 1/2 tsp salt

Beat egg whites until frothy. Gradually beat in sugar. Continue beating until very stiff. Stir in corn flakes, chocolate chips, nuts, vanilla and salt. Drop by tbsp onto greased cookie sheet. Bake at 275 degrees for 1 1/2 hour. Makes 6 dozen

— Mrs. Roger Gritter

CORNFLAKES COOKIES

Mix together
 1 c white sugar
 1 c brown sugar
 1 c oleo or shortening
 2 eggs (beaten)
 2 c flour
 2 tsp baking powder
 1 tsp. vanilla
 1/2 tsp salt
 2 c cornflakes
 1 c coconut

Drop on greased cookie sheet and bake 10-12 minutes in 375 degree oven

— Mrs. Marvin Post

— Mrs. Robert Alles

minutes.
and press with glass. Bake at 300 degrees for 35
Blend all together. Roll and slice or drop by teaspoon
1/2 tsp. salt
1/4 tsp. baking powder
1/4 tsp. baking soda
3 c. flour
Sift
1/2 tsp. almond flavoring
3/4 tsp. vanilla
Add
1/2 c. crisco
1/2 c. oleo
1/2 c. butter
2/3 c. white sugar
2/3 c. brown sugar
Cream.

BUTTER COOKIES

— Mrs. Donald Wierenga

oven for 25-30 minutes.
well greased cookie sheet. Bake in a 350 degree
rest of ingredients and drop from a teaspoon on a
Beat egg whites stiff. Add sugar gradually. Add
1/2 tsp. vanilla
1/2 c. chocolate chips (may be omitted)
1/2 c. coconut
1 3/4 c. cornflakes (slightly crushed)
1 c. powdered sugar
2 egg whites

FLUFFS

BUTTER COCONUT COOKIES

1 c sugar
1 c butter or oleo
1 c coconut
1 1/2 tsp soda
2 c sifted flour

Cream sugar and butter. Add coconut, soda, and
flour. Form into balls and place on cookie sheet and
press with fork. Bake at 325 degrees for 10-12 minutes

— Mrs. Sanford DeHaan

CARROT COOKIES

1 c oleo
3/4 c sugar
1 c mashed cooked carrots
1 egg
1/2 tsp lemon extract
1 tsp vanilla
2 tsp baking powder
1/4 tsp salt
2 c flour

Mix first four ingredients, add remaining ingredients
Mix well and drop by teaspoon on greased baking
sheet. Bake at 350 degrees for 10-15 minutes

Icing

1 c. powdered sugar
1 tsp. grated orange rind
Juice of orange to spreading consisting

Spread icing while cookies are still warm. Do not
omit icing as this "makes" the cookie

— Mrs. Donald L. Schutte

— Mrs. Jan Faber

1/2 c. butter
1/2 c. white sugar
1/2 c. brown sugar (packed)
1 unbeat egg
1/2 tsp. vanilla
1 cup flour
1/2 tsp. baking soda
1/2 tsp. baking powder
1/4 tsp. salt
1 c. Rice Krispies
1/2 c. coconut
1 c. Quick Cooking Rolled Oats
Cream together butter and sugars. Add egg and vanilla. Sift together flour, soda, baking powder, and salt. Add to batter. Add cereal, coconut, and rolled oats. Drop by tsp. on greased cookie sheet. Bake in 375 degree oven for 7-10 minutes. Yields approximately 3 dozen cookies.

CEREAL COOKIES

Cream
2 sticks oleo, room temperature
1 c. white sugar
1 tsp. soda in 1 tsp. vinegar
Add:
1 1/2 c. flour (scent)
Mix well. Drop on greased cookie sheet. Bake at 300 degrees for 20-30 minutes or until lightly browned
— Mrs. Robert Vander Kam
— Mrs. Jim Elzinga
— Mrs. Russel Hibma

IMPERIAL COOKIES

BASIC COOKIES

Cream
1 c brown sugar
1 c white sugar
1/2 c crisco
1/2 c. oleo
Blend in
2 eggs
2 1/2 c flour
1 tsp salt
1 tsp. soda
Divide dough into 3 parts
1st — Add
1/2 c. confectioners sugar
1/2 c. melted chocolate chips
2nd — Add
1/2 c. chocolate chips
1/2 c. nuts
3rd — Add
1/2 c. chopped dates
1/2 c. chopped nuts
Bake each kind at 350 degrees for 15-18 minutes
These cookies get hard if baked too long. Brown only slightly

— Mrs Tom Wiersma

— Mrs. Orville Pasma
 Cream the oleo and the sugars. Add eggs and the vanilla. Sift flour with soda and salt. Add to the creamed mixture. Add the oatmeal and walnuts. Roll into small balls. Press down slightly on greased cookie sheet. Bake for about 10 minutes in 350 degrees oven. Frost cookies immediately with a powdered sugar icing after removing them from oven.

1 c. oleo
 1 c. brown sugar
 1 c. white sugar
 2 eggs
 1 1/2 c. flour
 1 c. walnuts
 3 c. quick oatmeal
 1 tsp. vanilla
 1 tsp. baking soda
 1 tsp. salt

FROSTED OATMEAL COOKIES

— Mrs. Jacob Grasman
 — Mrs. Robert Vander Kam
 Drop by teaspoon on greased cookie sheet. Bake 10 or 15 minutes at 350 degrees. Makes about 80 cookies.

For variation, divide dough into two parts. To the one add 1 cup coconut. To the other add 1 cup chocolate chips. Then chill dough.

1 c. Mazola or Wesson oil
 Then add
 1 tsp. vanilla
 1 beaten egg
 2 sticks of oleo
 1 c. white sugar
 1 c. brown sugar
 Cream together:
 1 c. Quick Oatmeal
 1 c. crushed Cornflakes
 1 tsp. soda
 1/2 tsp. cream of tartar
 3 1/2 c. flour
 3/4 c. nuts

VARIETY COOKIES

CHRISTMAS COOKIES

Cream
 1 c. butter or oleo
 Add
 1 c. sifted powdered sugar
 Blend in
 1 egg
 1 tsp. vanilla
 Add
 2 1/4 c. flour
 1/2 c. nuts (chopped)
 1/2 c. red maraschino cherries (chopped)
 1/2 c. green maraschino cherries (chopped)

Chill for 1 hour. Divide in two rolls and wrap in waxpaper. Chill at least 3 hours. Cut in 1/8 inch slices and bake on ungreased cookie sheet at 350 degrees until brown.

— Mrs. George Grasman

ROLLED CHRISTMAS COOKIES

Cream
 1 c. butter
 Add
 2 beaten eggs
 Sift
 2 1/2 c. flour
 2 tsp. baking powder
 Add to mixture and mix thoroughly
 Add
 1/2 c. nuts
 1 c. sugar
 1 tsp. vanilla
 1 tsp. cinnamon
 1/4 tsp. salt

Chill. Roll on floured board and cut. May be decorated before or after baking. Place on greased cookie sheet and bake at 375 degrees for 10 minutes.

— Mrs. Roger Kuipers

— Mrs. Donald Schutte
Cream shortening and sugar. Add egg, molasses, and soda mixed with water. Add sifted flour and spices. Roll into balls, press slightly and sprinkle with sugar. Bake in 350 degree oven for 10 minutes

3/4 c. shortening
1 c. sugar
1 egg
4 tbsp. molasses
2 tsp. soda
1 tbsp. water
2 c. flour
2 tsp. cinnamon
1 tsp. ginger
1 tsp. cloves
1 tsp. salt

MOLASSES GINGERSNAPS

— Mrs. Orville Pasma
Cream the oleo and sugar. Sift the flour with the spices and salt. Add to the creamed mixture. Add the sour cream and the nuts. Shape into rolls and chill. Slice and bake on ungreased cookie sheet for about 10 minutes at 375 degrees

2 c. butter or oleo
2 c. sugar (white)
4 c. flour
4 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves
1/2 tsp. baking soda
1/4 tsp. salt
1/2 c. commercial sour cream
1/2 c. sliced almonds

(Refrigerator)

SANTA CLAUS COOKIES

POTATO CHIP COOKIES

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
2 c. flour
1 tsp. salt
1 tsp. soda
2 c. crushed potato chips
1 c. chopped nuts

Cream shortening and sugars. Add eggs and mix well. Sift flour, salt and soda. Add to batter. Last add potato chips and nuts. Drop by teaspoon and press down on ungreased cookie sheet. Bake in 325 degree oven for 10 minutes or until done

— Mrs. Andrew Sikkema

MARSHMALLOW COOKIES

Mix
2 c. graham cracker crumbs
1 c. chopped dates or chocolate chips
1/2 c. chopped maraschino cherries
4 c. colored miniature marshmallows
1 can Eagle Brand Milk

Shape into balls and roll in 2 packages coconut. Refrigerate in tightly covered pan. Makes 50-60 cookies

— Mrs. Roger Ball

Shape into roll, chill and slice. Bake at 400 degrees 10 minutes.

2 tbsp. coconut
 1/4 tsp. baking powder
 1/4 tsp. salt
 1 c. flour

Cream together and add:
 1/4 c. butter
 1 tsp. vanilla
 1/4 c. orange juice
 1 3/4 tsp. liquid sweetener

(Diabetic)

ORANGE COOKIES

Shape into roll. Chill and slice. Bake at 375 degrees for 15 minutes.

1 tsp. baking powder
 2 c. sifted flour

Cream together and add:
 1 tsp. salt
 1 1/2 lbs. Sugar
 1 tsp. vanilla (or other flavoring)
 1 2/3 sticks oleo

(Diabetic)

REFRIGERATOR COOKIES

RAISIN FILLED COOKIES

Filling	1/4 tsp. lemon juice
1/2 c sugar	1/4 tsp. salt
1 c raisins	1/2 tsp. cinnamon
1 tbsp. corn starch	1 c water

Boil about 8 minutes on medium heat & cool

Cream:

1 1/2 c sugar	1 c shortening
2 eggs	1 1/2 tsp. vanilla

Add

1/2 tsp salt	About 3 1/2 c flour
1 tsp baking powder	

Stir and roll out and cut into circles, put filling between and pinch edges. Preheat oven 400 degrees for 6 minutes. Bake cookies at 350 to 375 degrees about 12 minutes

— Mrs. Russ Hibma

CHOCOLATE OATMEAL CRISPS

1/2 c. butter	1/4 c. peanut butter
1/2 c. milk	1 1/2 tsp. vanilla
2 c. sugar	1/2 tsp. salt
1/4 c. cocoa	2 c. minute oatmeal

Melt butter, add milk, sugar, cocoa and stir over medium heat until sugar is dissolved. Boil for 3 minutes. Remove from heat. Blend in peanut butter and vanilla, salt and oatmeal. Drop the warm mixture in rounded teaspoons on a cookie sheet. Cool at room temperature. Store in an airtight container. Makes 5-6 dozen.

— Mrs. Jim Elzinga

—Mrs. Simon J. Grassman

Yield: 4 dozen cookies.
 Cream sugar, butter, shortening, egg and vanilla with nuts. Cut into bars while warm. Cool in pan more. Spread softened chips evenly over top. Sprinkle chocolate chips and return to oven and bake 2 minutes for 15 minutes. Remove from oven. Sprinkle with greased 10 x 15 jelly roll pan. Bake at 350 degrees Add pre-sifted flour and mix well. Spread in un-
 1 c. brown sugar, firmly packed
 1/2 c. butter or margarine
 1/2 c. shortening
 1 egg
 1 tsp vanilla
 2 c. all purpose flour
 1 c. (6 oz) chocolate chips
 1/2 c. chopped nuts

CHOCOLATE TOFFEE BARS

—Mrs. Henry Beute

25-30 minutes. Makes 2 1/2 dozen
 Cream shortening and sugar and add beaten eggs, then sifted dry ingredients, add nuts and vanilla last, put into 9x9 pan (greased). Bake 350 degrees for
 2/3 c. shortening
 2 c. brown sugar
 2 eggs
 1 1/2 c. flour
 1/2 tsp. salt
 2 tsp. baking powder
 3/4 c. nut meats
 1 tsp vanilla

GOLDEN BARS

BLACK AND WHITE BARS

1 c soft butter	2 c flour
1 1/2 tsp vanilla	1/2 tsp salt
2 c sugar	2 c chopped nuts
4 eggs	
2 squares unsweetened chocolate (melted)	

Cream together butter, vanilla, sugar and eggs. Add flour and salt and mix well. Stir in nuts. Divide batter in half. Add melted chocolate to one part. Drop batter alternately by spoonfuls into greased 13x9x2 in h pan. Run knife through batter to marbleize. Bake at 350 degrees for 45 minutes. Frost when cool and cut into bars.

—Mrs. Jim Elzinga

PINEAPPLE DROP COOKIES

1 c brown sugar	
1/2 c mixed butter and shortening	
1 egg	1/2 tsp soda
1 tsp vanilla	1/2 tsp salt
3/4 c crushed pineapple	3/4 c chopped nuts
2 cups flour	1/2 c raisins
1 tsp baking powder	

Cream together sugar, butter, egg, vanilla. Spoon pineapple from the can, with a little syrup as possible and add. Mix in dry ingredients stir in nuts and raisins. Refrigerate until very cold (or overnight) before baking at 350 degrees for about 12 minutes on ungreased cookie sheet.

Mrs. Jim Elzinga

— Mrs. Jim Elzinga

Dissolve yeast in warm water. Add milk, sugar, salt, lard, egg and 1 cup flour. Mix until smooth. Stir in remaining flour until well blended. Place in greased bowl, cover, let rise until doubled in bulk (about 40 minutes). Combine prunes, sugar, juice and peel; set aside. Punch dough down and place on floured board; divide in half. Roll each half to 16 x 12 inch rectangle. Place one half on greased 15 x 10 x 1 1/2 inch pan. Spread with prune filling. Cover let rise until doubled in bulk, about 3/4-1 hour. Bake in preheated oven 350 degrees for 20 minutes. When cool, frost with confectioners sugar icing. Cut in squares to serve

1 1/2 c. chopped stewed prunes (pitted)
3 tbsps. sugar
3 tbsps. lemon juice
1/2 tsp. grated lemon peel

Filling:

1/2 c. warm water
2 pkgs. dry yeast
1/4 c. scalded milk (cooled)
1/4 c. sugar
1/2 tsp. salt
1/4 c. lard
1 beaten egg
2 c. unsifted flour

FILLED COFFEE SQUARES

LEMON BARS

1/2 c. butter
1 c. flour
1/4 c. confectioner's sugar

Work with hands and put in ungreased 9x13 pan
Press up slightly. Bake 12 minutes 350 degrees

Filling

2 beaten eggs (real fluffy) 1 c. sugar
2 tbsps. lemon juice 2 tbsps. flour
1/2 tsp. baking powder
Bake 25 minutes more Cool

Glaze

1 c. powdered sugar 1 tbsps. melted butter
1 1/2 tsp. milk vanilla

Very refreshing on a hot day!

— Mrs. Henry Vanden Burg

NUT SQUARES BAR COOKIE

Beat until foamy
1 egg 1 c. brown sugar
Beat in 1/2 tsp. vanilla
Sift together and stir in
1/2 c. flour 1/8 tsp. soda
1/2 tsp. salt
Mix in
1 c. cut up nuts

Spread in well greased 8 x 8 pan. Bake till top has a dull crust. Cut into squares while warm, cool. Then remove from pan

Temperature 325 degree Time 25 to 30 minutes
Amount 16 2-inch squares

— Mrs. Simon J. Graman

— Mrs. Sid De Jong

Bake 350 degrees for 10-12 minutes.
 1 bag nuts (optional)
 1 bag chocolate chips
 2 tsp. vanilla
 2 tsp. salt
 4 c. flour (or more)
 2 tsp. baking soda (rounded)
 1 1/2 c. white sugar
 4 eggs
 2 c. crisco
 1 1/2 c. brown sugar

Mix together:

CHOCOLATE CHIP COOKIES

— Mrs. Jim Elzinga

Refrigerate until set. Cut in squares.
 Mix thoroughly with mixer and spread over bottom layer. Melt 2 1-oz. squares unsweetened chocolate and 2 tbsp. butter. Spread on top of creamy layer.
 3 tbsp. milk
 1/4 c. butter
 2 tsp. instant vanilla pudding
 2 c. confectioners sugar
 Spread in 13 x 9 inch pan, pat down and cool
 1/2 c. coconut
 1/2 c. chopped nuts
 2 c. graham cracker crumbs
 for 2 minutes. Add
 Beat until well blended, boil over low heat, stirring
 5 tbsp. cocoa
 1/4 c. sugar
 1/2 c. butter
 1 tsp. vanilla
 1 egg

VAMINO BARS

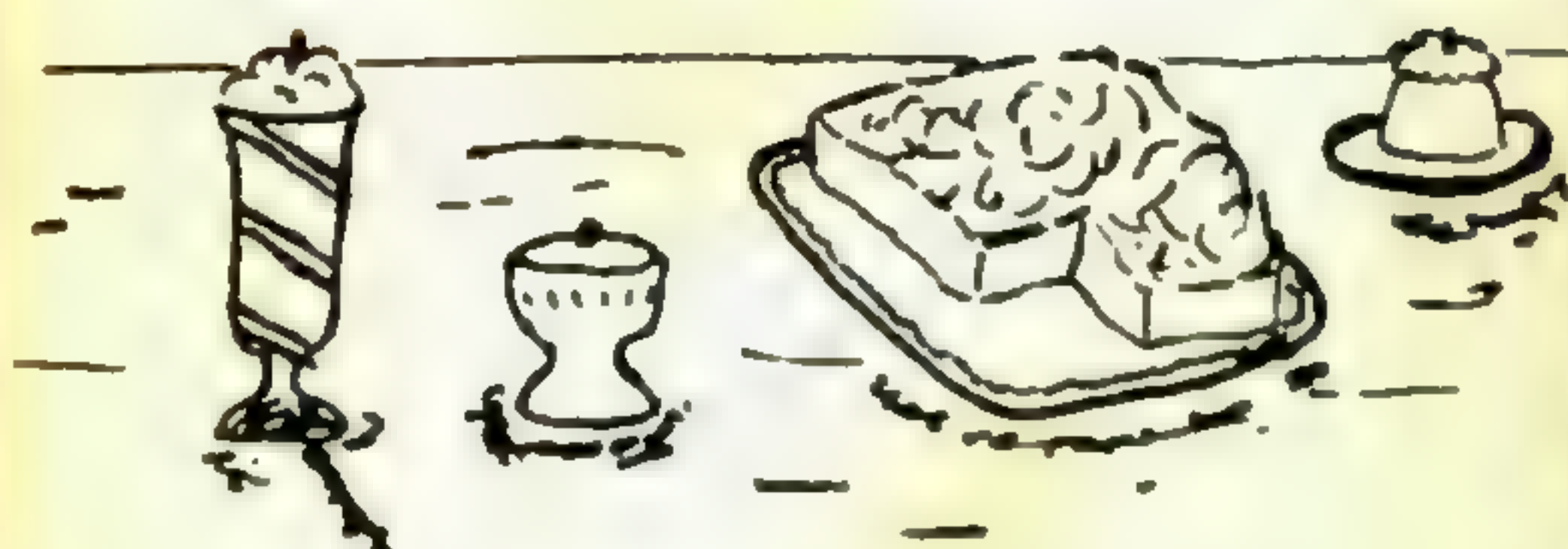
CHOCOLATE KISS YOYOS (Cookies)

1/2 c. margarine
 3/4 c. plus 2 tbsp sugar
 1 egg
 1/2 tsp. vanilla
 2 c sifted flour
 1/2 tsp. baking powder
 1/2 tsp. baking soda
 1/4 tsp. salt
 1/2 c. sour cream
 1/2 tsp. lemon rind (optional)
 1 pkg. 11-oz milk chocolate kisses

Cream margarine and sugar until fluffy. Add egg and vanilla, blend well. Sift dry ingredients and add flour mixture alternately with sour cream into sugar mixture. Blend in lemon rind and chill. Measure level tsp. and roll into balls, place on greased cookie sheet. Bake 425 degrees for 6-7 minutes (until firm to touch and lightly browned). Remove half of the cookies from sheet onto a rack. Turn over remainder of cookies on sheet and put a kiss on each. Put cookies back into the oven for 20 seconds. Remove from oven and put together using remainder of baked cookies as tops to form yoyos. Press gently. Yields approximately 5 dozen 1 1/2 inch cookies

— Mrs. Henry Beute

Desserts



Creamy, smooth or fruited . . .

Sparkly, shivery cold . . .

Range and refrigerator creations for
mealtimes and special occasions.

DESSERTS

CAKES

PIES

Letter

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PUMPKIN DESSERT

Crust

Mix together:

1½ c. flour
¾ c. oleo

½ c brown sugar
½ c nutmeats

Bake at 400 degrees for 15 minutes. Crumble and save ¾ cup for top, put the rest in 9x13 pan

Filling

Prepare 1 package Dream Whip according to directions

Mix 2 packages vanilla instant pudding with 1½ cups milk

Fold two mixes together

Add

2 c pumpkin
¼ tsp. salt
1 tsp. cinnamon

½ tsp ginger
¼ tsp cloves
¼ tsp nutmeg

Pour over cooled crust and sprinkle on crumbs

— Mrs. Cliff Van Hoven

BLUEBERRY DESSERT

1 pkg. Dream Whip made according to directions

1 pkg. 8-oz. creamed cheese (room temperature)

Add ½ c. powdered sugar, then add ½ c. more

Put on top of graham cracker crust

Top with 1 can Thank You blueberries

— Mrs. Don Kooienq

— 73 —

—Mrs. Jim Elzinga

Mix apricots, $\frac{3}{4}$ cup sugar and apricot juice together. Cook over "medium" heat, stirring occasionally, until slightly thickened. Cool. Sift together the flour, salt, and soda. Cream the butter or margarine. Gradually add 1 cup sugar, creaming well. Blend in the dry ingredients to form a crumb mixture and spread in the walnuts and coconut. Press 3 cups of the crumb mixture in the bottom and half way up the sides of a greased 13x9x2 inch pan. Bake at 400 degrees for 10 minutes. Spread apricot mixture over partially baked crust. Sprinkle with the remaining crumb mixture. Return to the oven and bake 20 to 25 minutes longer. Crumb mixture should be a golden brown. Cool and cut into serving portions. Top with ice cream or whipped cream, if desired. Makes: 15 servings

$2\frac{1}{3}$ c. cooked, drained apricots
 $\frac{3}{4}$ c. sugar
 $\frac{1}{4}$ c. apricot juice
 2 c. flour
 1 tsp. salt
 $\frac{1}{2}$ tsp. soda
 $\frac{3}{4}$ c. butter or margarine
 1 c. sugar
 $\frac{1}{2}$ c. chopped walnuts
 $1\frac{1}{4}$ c. chopped coconut

GOLDEN APRICOT DESSERT

BUTTER PECAN DESSERT

$2\frac{1}{2}$ c. mashed vanilla wafers
 2 pkgs. vanilla instant pudding
 1 qt. butter pecan ice cream
 6 Heath bars
 $\frac{1}{4}$ lb. oleo
 2 cups milk
 $\frac{1}{2}$ pint whipping cream

Mix wafers and melted oleo. Place in bottom of 9 by 13 pan. Beat pudding and milk together. Stir in ice cream and place in pan. Beat whipping cream (add no sugar) and place next in pan. Smash Heath bars and sprinkle on top.

— Mrs. John Post
 — Mrs. David Schreier
 — Mrs. Donald Wierman

FRESH CRANBERRY CRUNCH

1 c. sugar
 1 tbsp. cornstarch
 $\frac{1}{2}$ c. water
 1 tsp. vanilla
 pinch salt
 2 c. fresh cranberries
 $\frac{1}{2}$ c. raisins
 1 c. oatmeal
 1 c. brown sugar
 $\frac{1}{2}$ c. flour
 $\frac{1}{3}$ c. butter

Mix sugar, cornstarch, water, vanilla and salt. Stir in cranberries, and rum. Bring to boil over medium heat, simmer for 5 minutes, and cool slightly. Mix oatmeal, brown sugar, and flour, add in butter and crumbly. Spread $\frac{1}{2}$ in greased 8 x 8 pan. Cover with cooled cranberry filling and top with rest of oatmeal mixture. Bake at 350 degrees for 45 minutes. Serve warm with ice cream.

— Mr. Jim Elzinga

— Mrs. Jim Elzinga

Melt in sauce pan 2 tbsp butter and 4 squares unsweetened chocolate. Add 1 small can evaporated milk (6 oz) and cook until thick. Stir in 1 cup confectioners sugar and cool. Then spread over ice cream and freeze.

cookie mixture.

Solten 1/2 gal. vanilla ice cream and spread over 1/3 c. melted butter

20 crushed oreo cookies

Mix and press in 9 x 13 inch pan.

FROZEN CHOCOLATE DESSERT

— Mrs. Dick Rus

Chill over night, freezes well

the baked crust. Sprinkle top with 1/2 cup nuts and

Whip prepared according to directions and pour over the chocolate mixture. Lastly fold in 1 box Dream gradually beat in 1/4 cup sugar and fold these into Sweet chocolate melted. Beat 2 egg whites and well. Stir in 2 beaten egg yolks and 1 bar German add 1/4 cup sugar and 1 teaspoon vanilla, blending Filling: Solten 3 ounce package cream cheese and 8 by 8 pan. Bake at 325 degrees for 10 minutes. Cool cup melted butter and 2 tablespoons sugar. Press in Crust: Combine 3/4 cup crushed graham with 1/4

FROZEN CHOCOLATE DESSERT

MINT DAZZLERS

6 tbsp melted butter
2 c vanilla wafers crumbs (about 54)

Mix together and press into greased 7 by 11 inch pan

1/2 c butter
1 1/2 c confectioners sugar
3 eggs
3 squares melted unsweetened chocolate
1 c whipping cream
3 3/4 c miniature marshmallows
2 tbsp crushed peppermint candy

Cream butter and confectioners sugar, add eggs and chocolate beat until fluffy. Spoon over crumbs. Set in refrigerator while whipping cream. Fold marshmallows into whipped cream, spread over chocolate layer. Sprinkle with candy crumbs and refrigerate at least 3 hours. Cut into small squares to serve.

— Mrs. Jim Elzinga

— Mrs. Menzo Boomsma

Put on cream layer, top with crumbs
 1/2 c. chopped maraschino cherries
 1/2 c. nuts
 1 mashed banana
 Add.
 1/2 pint whipping cream
 2 tbsp. cocoa. Whip along with
 1/4 c. sugar
 Combine
 Put on crust
 2 eggs
 1/2 c oleo, 1/2 c powdered sugar
 Beat.
 for top.
 Mix. Put in greased 9 by 9 inch pan, save some
 1/2 c. melted butter
 2 c. vanilla wafers (crushed)

CHOCOLATE CRUNCH DESSERT

CHOCOLATE ALMOND DESSERT

1 c flour
 1 stick oleo, melted
 1/2 c nuts
 1/2 c brown sugar

Press in 9 by 13 pan and bake in oven at 400 degrees for 10 minutes Crumble and repress into pan

1 pkg chocolate pudding
 1 3/4 c milk

Mix together and place over above mixture Place in refrigerator

1 pkg vanilla pudding
 1 3/4 c milk
 1/2 tsp sugar

Place over above mixture
 1 pkg Dream Whip
 almonds

Whip and spread on top. Sprinkle almonds over it

— Mrs John Post

— Mrs. Henry Koetje

1 pkg. Oreo cookies
1 stick oleo
Ice cream (butter pecan, maple nut or any favorite)
Crush cookies, add melted oleo. Press in pan. Top with softened ice cream and freeze.
May be topped with 1 pkg. chocolate instant pudding, prepared with $1\frac{1}{2}$ cups milk. Or just nuts before serving

OREO ICE CREAM DESSERT

— Mrs. Richard Dragt

12 cream filled chocolate cookies (crushed)
1 8-oz pkg. (1 cup) pitted dates (cut up)
 $\frac{3}{4}$ c. water
 $\frac{1}{4}$ tsp. salt
2 c. tiny marshmallows
 $\frac{1}{2}$ c. chopped California walnuts
1 c. whipping cream
 $\frac{1}{2}$ tsp. vanilla
Reserve $\frac{1}{4}$ cup cookie crumbs; spread remainder in 10 by 6 by $1\frac{1}{2}$ inch baking dish. In saucepan, combine dates, water and salt; bring to a boil, reduce heat and simmer 3 minutes. Remove from heat. Add marshmallows, stir till melted. Cool. Stir in chopped nuts. Spread date mixture over crumbs in dish. Combine cream and vanilla; whip, swirl over dates. Sprinkle with reserved crumbs; trim with walnut halves. Chill overnight. Cut in squares. Makes 8 servings

CHOCO-DATE DESSERT

CHOCOLATE CONE DESSERT

1 6-oz. pkg. semi-sweet chocolate
1 tbsp oleo
 $\frac{3}{4}$ c. miniature marshmallows
 $1\frac{1}{2}$ c. corn flakes, crushed Ice cream
 $\frac{1}{2}$ c. coconut Caramel topping

Melt chocolate and oleo, stir in marshmallows until almost melted. Add corn flakes and coconut. Press into six well buttered custard cups and refrigerate one hour. Carefully loosen chocolate baskets from custard cups. Fill with ice cream balls, let stand at room temperature 20 minutes (about) and serve with caramel topping. Makes six servings

— Mrs. Henry Koetje

STRAWBERRY DESSERT

Put whole graham crackers on bottom of 9 by 13 inch pan

2nd layer
1 lb. powdered sugar
 $\frac{1}{2}$ c. butter

2 eggs
beat till fluffy

3rd layer
whole graham crackers

4th layer
2 boxes strawberry jello
 $2\frac{1}{2}$ c. of water
put over third layer after jello is set

5th layer
Whipped cream
nuts on top

— Mrs. Dick Run

— Mrs. Dick Rus
— Mrs. Glenn Van Solkema

Pour on top of strawberry layer. Chill.
Cool, fold in 1 cup whipped cream or cream whip
Top layer: Melt 24 marshmallows in $\frac{3}{4}$ cup
Let stand till almost set then pour over crust
in 2 cups boiling water. Stir in 2 boxes strawberry
Middle layer: 2 boxes strawberry jello dissolved
minutes.
Spread in 9 by 13 inch pan. Smaller pan if you
want a higher dessert. Bake at 350 degrees for 15
minutes.
 $\frac{1}{4}$ c. brown sugar
 $\frac{1}{2}$ c. melted butter
 $\frac{1}{2}$ c. nuts
1 c. flour
Bottom layer: Combine

STRAWBERRY SUPREME DESSERT

— Mrs. David Schreier

almonds. Chill
Pour into 9 inch pie shell and top with shaved
fold into fruit mix
Whip $\frac{1}{2}$ pint cream or 1 package Dream Whip and
Put in refrigerator and get almost stiff
Fold drained fruit into cooled marshmallow mix
2 small packages frozen strawberries
Drain No. 2 can crushed pineapple and 1 large o
 $\frac{1}{2}$ c scalded milk, cool.
25 marshmallows
Melt in top of double boiler

STRAWBERRY DESSERT

EASY DESSERT

Graham cracker crust
1 pkg raspberry flavored Junket brand danish dessert
Make according to directions but with only $1\frac{1}{2}$ cups
water. Remove from stove and add
1 pkg frozen strawberries
Put on crust and top with Dream Whip
— Mrs. Don Koolenga

STRAWBERRY DESSERT

1 pkg Nabisco sugar wafers (crushed)
Cream $\frac{3}{4}$ cup oleo, 1 cup sugar, $\frac{1}{2}$ tsp vanilla, $\frac{1}{4}$
tsp almond flavoring, 2 beaten eggs
1 lb frozen strawberries, thickened with cornstarch
to coat spoon, $\frac{1}{2}$ cup nutmeats
 $\frac{1}{2}$ pint whipping cream (whipped)
1st layer crumb mixture (save some for top)
2nd layer creamed mixture
3rd layer nutmeats
4th layer berries
5th layer whipping cream
6th layer remainder of crumbs
Refrigerate overnight or several hours

— Mrs. Sanford De Huan

— Mrs. Roger Gitter

1 pkg. chocolate pudding
1 tbsp. to 1 1/2 tbsp. instant coffee mix
1 c. heavy cream, whipped
1 angel food cake - 10 inch
2 Heath bars chilled and crushed
In saucepan mix pudding and instant coffee. Pre-
pare pudding as package directs but use only 1 1/3
cup milk. Chill. Beat smooth.
Fold in half the cream. Split cake in 3 layers.
Spread 1/2 of mixture between layers. Fold rest of
cream into rest of mixture and frost top and sides of
cake. Sprinkle with crushed candy bars (or chopped
nuts). Chill till serving time.

ANGEL FOOD DESSERT CAKE

— Mrs. Terry Nichols

1/2 c. butter
1/4 c. brown sugar
1 c. flour
1/2 c. nuts
Bake at 400 degrees for 15 to 20 minutes. Stir every
5 minutes. Let cool. Take 3/4 cup for topping
In very large bowl mix:
2 egg whites, slightly beaten
1 c. sugar, add slowly
1 pkg. frozen strawberries (thawed)
1 tbsp. lemon juice
1 tsp. vanilla
Beat for 20 minutes. Rinse beaters occasionally
Make 1 pkg. of Dream Whip and fold in. Freeze.

STRAWBERRY DESSERT

BUTTERSCOTCH PRALINE DESSERT

Crust

2 c graham cracker crumbs
1 stick margarine (melted)

Combine and pack into 8 by 8 pan

Praline layer:

1/3 c margarine
1/3 c brown sugar (pack firm)
1/2 c pecans

Combine in saucepan, cook till mixture melts and
bubbles, remove from heat and stir in nuts. Drop by
spoonfuls on graham crust, spreading carefully so
crust does not break up. Bake in hot oven at 425 de-
grees about 5 minutes or until bubbly. Remove from
oven and top with butterscotch layer

Combine in saucepan

3/4 c brown sugar
1/4 c corn starch
1/2 tsp salt
3/4 c water
1 1/4 c milk
1/4 c margarine

Cook over medium heat till mixture boils, stirring
constantly, boil 1 minute, then pour at least half of
hot mixture into: 2 egg yolks (slightly beaten) then
blend into hot mixture in saucepan, boil 1 minute
more, stirring constantly. Remove from heat, stir in
1 tsp. vanilla. When cool top with dream whip, and
garnish with pecan halves

— Mrs. Simon J. Grasman

2 pkgs. German Sweet Chocolate
3 tbsps. water
4 slightly beaten egg yolks
4 beaten egg whites
2 tbsps. powdered sugar
1 tsp. vanilla
1 pkg. lady fingers
Melt chocolate and water and cool. Stir in egg yolks. Fold in beaten egg whites to which the powdered sugar has been added. Add vanilla. Line a meat-leaf pyrex or pan with $\frac{1}{2}$ of the lady fingers. Pour in $\frac{1}{2}$ of the batter, then the rest of the lady fingers, then the rest of the batter. Refrigerate. Before serving top with whipped cream and crushed candy came or Suk-o-pep Life Savers. (Good holiday dessert)

—Mrs. Lee Wassink

LADY FINGER DESSERT

—Mrs. Robert Vander Kam

1 bar cake, angel food
1st.
1 pkg. orange jello
1 c. hot water
 $\frac{1}{2}$ c. of juice from mandarin oranges
When thickens add 1 pint of orange sherbet
2nd.
 $\frac{1}{2}$ pint of whip cream (or Dream Whip)
1 large can of mandarin oranges
Drain, mix together
Slice bar cake the short way, $\frac{1}{2}$ in. thick, lay in 9 by 13 pan, add $\frac{1}{2}$ of first mixture, then $\frac{1}{2}$ of second, repeat all 3 layers, top with coconut. With whip cream good for 2 days.

ANGEL FOOD CAKE DESSERT

PINEAPPLE DESSERT

1 pkg Lady Fingers
1 pkg Lemon Chiffon Pudding
2 pkgs Dream Whip
1 can Thank You Pineapple

Arrange half of lady fingers in small pan. Prepare chiffon mix as directed and fold in 1 package of prepared dream whip. Put in pan. Put rest of Lady Fingers in pan. Then put in pie filling and cover with another package of prepared dream whip. Chill thoroughly.

—Mrs. George Veldhouse

ORANGE PUDDING DESSERT

Drain 1 can Mandarin oranges. Mix 1 box Instant toasted coconut pudding with one cup of cold milk. Add 1 envelope of prepared Dream Whip to pudding mixture. Cut oranges into this mixture.

Separate 1 package Lady Fingers and line bottom of 8 by 8 baking dish. Spread pudding mixture on top of Lady Fingers. Then cover with remaining Lady Fingers and top with Dream Whip. Spread pineapple or coconut over top.

(If preferred drained pineapple can be used instead of oranges).

—Mrs. Jacob Graham

Heat 2 cups milk
Blend:
2 eggs
1 tsp. vanilla
1/2 c. sugar
3 tbsp. corn starch
Stir into milk and continue stirring until mixture comes to boil. Chill. Serves 12.
—Mrs. Art Mulder

Custard Filling

When cool place one layer on serving plate meringue side up. Spread with custard filling. Place other layer on top meringue side up. If desired top with sweetened whipped cream
Spread half of meringue over batter in each pan. Sprinkle each with half of 1/2 cup shaved blanched almonds and 2 tbsp. sugar. Bake in 325 degree oven 35-40 minutes

Spread batter in 2 greased and floured round 8 inch pans. Beat until frothy 4 egg whites. Gradually beat in 1/2 cup white sugar and 1/2 cup confectioner sugar. Beat until stiff and glossy.
Sift together and stir in
1 c. sifted flour
1 tsp. baking powder
1/4 tsp. salt
Stir in.
3 tbsp. milk
Beat in.
4 egg yolks (well beaten)
Mix thoroughly:
1/2 c. soft shortening
3/4 c. sifted confectioner sugar

BLITZ TORTE (Lightning Cake)

PREACHERS DELIGHT

1/2 lb vanilla wafers (crushed)
Cream together.
1 1/2 c powdered sugar
1/2 c butter
2 unbeaten eggs

1 cup cream, whipped Add one small can drained pineapple, 1/3 cup nuts

Put wafers in a dish, add alternately creamed mixture and whipped mixture Set in refrigerator over night

— Mrs. Harold Zinger

LIME DESSERT

1 pkg lime jello
1 pkg lemon jello
1 c boiling water
1 bottle 7-up (small)
1 qt ice cream
1 tall can crushed pineapple
1 Angel food cake

Dissolve the jello in water, add 7-up and juice from pineapple (refrigerate this until thickened) When thick beat in softened ice cream, add pineapple Break Angel food cake in small pieces and add to pineapple mixture Refrigerate

— Mrs. Roger Ball

— Mrs. James Elhart

Drain pineapple, reserving syrup. Dissolve jello in boiling water. Add syrup; cool. Meanwhile, blend cream cheese, orange rind, sugar and vanilla, combine $\frac{1}{2}$ cup gelatin into cheese mixture until smooth. Fold in sour cream. Pour into crumb crust. Chill until set but not firm. Carefully spoon on pineapple mixture. Chill until firm.

1 c. sour cream

1 tsp. vanilla

3 tbsp. sugar

$\frac{1}{4}$ tsp. grated orange rind

1 pkg. (3 oz.) cream cheese, softened

$\frac{1}{4}$ c. boiling water

1 pkg. orange pineapple jello

1 ($8\frac{3}{4}$ oz.) can crushed pineapple

Filling

Form in 8 by 8 baking dish, chill.

$\frac{1}{4}$ c. soft margarine

$\frac{1}{4}$ c. sugar

$\frac{1}{3}$ c. soda cracker crumbs

1 c. Graham cracker crumbs

Crust

PINEAPPLE CHEESE DESSERT

PINEAPPLE DESSERT

Mix and press in 9 by 13 inch pan

36 or $1\frac{1}{2}$ c Ritz or Town House crackers

1 envelope of Knox unflavored dry gelatin

2 tbsp powdered sugar

1 stick of oleo

Mix and beat altogether

2 pkg of Dream Whip

2 3-oz pkgs of Phil Cream Cheese

1 c of powdered sugar

Put mixture of Dream Whip and Cream Cheese over cracker crust in pan. Then put over top 1 can of pineapple Thank You pie filling or 1 can of blueberry pie filling. Chill several hours before serving.

— Mrs. Fred Kroll

CHEESECAKE

1 pkg lemon jello

1 c hot water

8 oz cream cheese

1 c sugar

1 tsp vanilla

1 large can Carnation milk

1 tbsp Real Lemon

3 c graham cracker crumbs

3 tbsp sugar

$\frac{1}{2}$ c melted oleo

Chill Carnation milk thoroughly. Dissolve jello in hot water and cool until it begins to jell. Cream cheese until soft and blend in sugar and vanilla. Beat milk and lemon juice until stiff. Beat cheese mixture and jello until blended. Beat into milk and blend well. Mix oleo, sugar and crumbs. Pour $\frac{1}{2}$ crumb mixture on bottom of 13 by 9 by 2 inch pan. Add cheese mixture and cover with remaining crumbs. Chill well.

— Mr. Seth Post Jr

EXOTIC HAWAIIAN CREATION DESSERT

Crust: Mix well.

1 1/2 c. flour

1 c. butter

2 tsp. sugar

Pat into 9 by 13 inch pan. Bake at 350 degrees for 15 minutes. Cool.

Filling: Mix together 3 tsp. cornstarch and 3/4 c

sugar, add No. 2 can crushed pineapple, 1/3 c. lemon

juice, 4 egg yolks (beaten) and 1 level tbsp. butter

Cook over low heat stirring till clear. This will be

thin. Cool and spread over the cooled crust

Meringue: Beat 4 egg whites with pinch of salt

until it forms peaks. Gradually add one cup sugar

and 1/2 tsp. vanilla. Beat till stiff, spread over the

filling. Bake at 300 degrees for 45 minutes. Do not

refrigerate and only partly cover when storing

— Mrs. Dick Rus

DELICIOUS DESSERT

1/2 box Town House crackers

1/2 c. nuts

1/4 lb oleo

Mix and put in bottom of 13 by 9 inch cake pan

8 egg yolks (beaten)

1 can No. 2 crushed pineapple with juice

3/4 c. sugar

Cook 1 minute, then add 1 pkg. orange or lemon

jello mix until dissolved. Then cool. Beat together 1/2

cup sugar and 8 egg whites. Add this to above mixture

Put 2 pkgs. Dream Whip on top.

— Mrs. Ray Steenwyk

— Mrs. Herm Klunder

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PINEAPPLE CREAM DESSERT

1 small can crushed pineapple, drained

1 beaten egg

1/2 c. sugar

1 tbsp. flour

1/2 c liquid from pineapple and water

Thicken over low heat (Recipe may be tripled for tall can of pineapple) Serve over sliced Angel food cake with ice cream or whip cream

— Mrs Donald Wierenga

FRESH PEACH DESSERT

30 marshmallows

1/2 c. milk

1 pkg. Lucky Whip or 1/2 pint whipping cream

3 c diced fresh peaches

1 graham cracker crust

Combine marshmallows and milk and stir over low heat until marshmallows melt. Let cool. Fold into this mixture prepared Lucky Whip or whipped cream. Add peaches and pour into crust in a 9 x 9 pan or pie tin and refrigerate

— Mrs Lee Wasink

HOME MADE ICE CREAM

1 1/2 c. whipping cream

3 c. sugar

6 c. milk

12 eggs

3 tsp. vanilla

Beat eggs, add sugar, add cream, milk and vanilla. Stir well before pouring into home made freezer. Makes 1 gallon

— Mrs Douglas Bennett

— 98 —

—Mrs. David Skutt

Combine $\frac{2}{3}$ cup instant rice, 3 cups milk, $\frac{1}{3}$ cup sugar, $\frac{1}{2}$ teaspoon salt and $\frac{2}{3}$ cup raisins in sauce-pan. Bring to a boil, stirring frequently. Reduce heat, simmer 10 minutes, stirring occasionally. Mix 2 slightly beaten eggs, 1 tsp. vanilla and $\frac{1}{2}$ tsp. nutmeg in 1 quart casserole. Slowly stir in rice mixture; mix well. Place in pan of hot water. Bake at 375 degrees for 45 minutes. Cool at least 1 hour before serving. Good topped with whipping cream. Serves 6 to 8.

BAKED RICE PUDDING

—Mrs. Roger Gritter

Heat slowly until slightly thickened. DO NOT BOIL.

$\frac{1}{2}$ c. brown sugar
 $\frac{1}{2}$ c. white sugar
 $\frac{1}{2}$ c. milk
1 tsp. vanilla

Sauce

butterscotch sauce
Cream sugar and shortening. Add eggs and beat well. Sift dry ingredients, add to 1st mixture along with chopped apples and nuts. Pour into greased 9 by 13 cake pan. Bake 350 degrees for 15 minutes, then 325 degrees for 25 minutes longer or until cake tests done in center. Serve with ice cream and hot butterscotch sauce.

2 c. white sugar
 $\frac{1}{2}$ c. shortening
2 eggs
4 c. chopped apples
1 c. chopped nuts
2 c. flour
2 tsp. baking soda
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. salt

APPLE CAKE DESSERT

APPLE TORTE

Beat together:

2 eggs
 $1\frac{1}{2}$ c sugar
1 tsp vanilla

Add and mix together

1 c flour
1 tsp salt
2 tsp. baking powder
 $\frac{1}{2}$ tsp. cinnamon

Fold in 1 cup diced apples and 1 cup walnuts
Bake in 9 x 13 inch pan for 40 minutes at 325 degrees

— Mrs. Fred Kerkstra

CREME DE MENTHE DESSERT

Melt $1\frac{1}{2}$ c. chocolate chips
4 tbsp oleo
Mix in $3\frac{1}{2}$ c Special K

Press this into a 9 x 13 dish and let cool for a while

Soften $\frac{1}{2}$ gallon Creme De Menthe ice cream and put on crust. Freeze until shortly before serving time

— Mrs. Ray Berkenpaal

DESSERT

$\frac{1}{2}$ c cornflake crumbs
3 tbsp butter
3 tbsp brown sugar
 $\frac{1}{2}$ c pecans
Cook, Cool, Stir.

1 quart soft ice cream

Mix with first ingredients. Refreeze covered with foil. Serve with a sugar cookie

— Mrs. Sidney De Jong

— Mrs. Henry Koetje
— Mrs. Ray Geelhoed

Melt butter in a heavy fry pan, add coconut and stir until coconut is just brown, do not burn. Remove from heat, stir in brown sugar, Rice Krispies and nuts. Put $\frac{1}{2}$ of mixture in a 9 by 13 pan (or plastic container). Cut softened ice cream into slices about 1 inch thick and lay over crumb mixture. Top with remaining crumbs. Freeze firm (freeze overnight or keep in freezer as long as desired). To serve - cut in squares and top with a generous amount of pie mix or hot fudge topping as it comes from the can.

$2\frac{1}{2}$ c. Rice Krispies
 $\frac{1}{2}$ c. butter or margarine
1 c. fine coconut
1 c. brown sugar
 $\frac{1}{2}$ c. chopped nuts
 $\frac{1}{2}$ gal. vanilla ice cream
1 can cherry or strawberry pie mix

FROZEN TORTE

CHOCOLATE TORTE

$1\frac{3}{4}$ c flour
 $1\frac{3}{4}$ c sugar
 $1\frac{1}{4}$ tsp baking soda
1 tsp. salt
 $\frac{1}{4}$ tsp. baking powder
 $\frac{2}{3}$ c margarine
4 squares (1 oz each) Bakers Unsweetened chocolate melted and cooled
 $1\frac{1}{4}$ c water
1 tsp vanilla

Beat low speed to blend, beat 2 minutes medium speed. Add 3 eggs, beat 2 minutes more. Pour $\frac{1}{4}$ of batter into 9 inch round layer pan. Make 4 layers. Bake 15 to 18 minutes in 350 degrees oven.

To finish torte place bottom layer on serving plate. Spread with $\frac{1}{2}$ of chocolate filling. Next layer with $\frac{1}{2}$ cream filling, repeat layers, having cream filling on top. Do not frost sides. Decorate top with chocolate curls from remaining $\frac{1}{2}$ bar.

This torte freezes nicely.

FILLING FOR CHOCOLATE TORTE

Chocolate Filling

$1\frac{1}{2}$ bars (4 oz. each) Bakers German's sweet chocolate melted over hot water and cooled. Blend in $\frac{1}{2}$ cup margarine, stir in $\frac{1}{2}$ cup chopped toasted almonds.

Cream Filling

Beat 2 cups Whipping Cream with 1 tsp. vanilla and 1 tsp. vanilla. Whip until stiff, do not overbeat.

— Mrs. Gerben De Jong

— Mrs Henry Koeltje

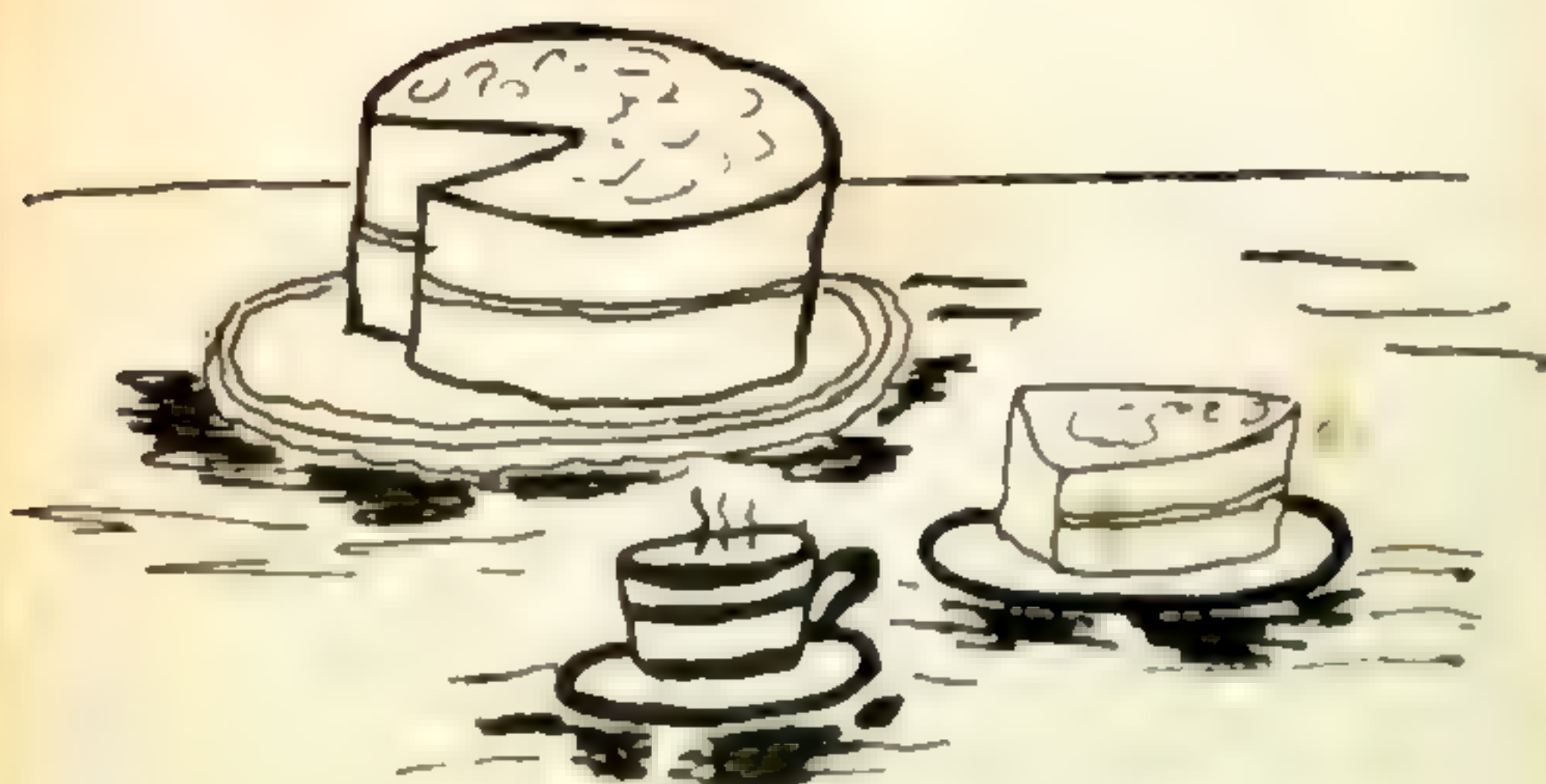
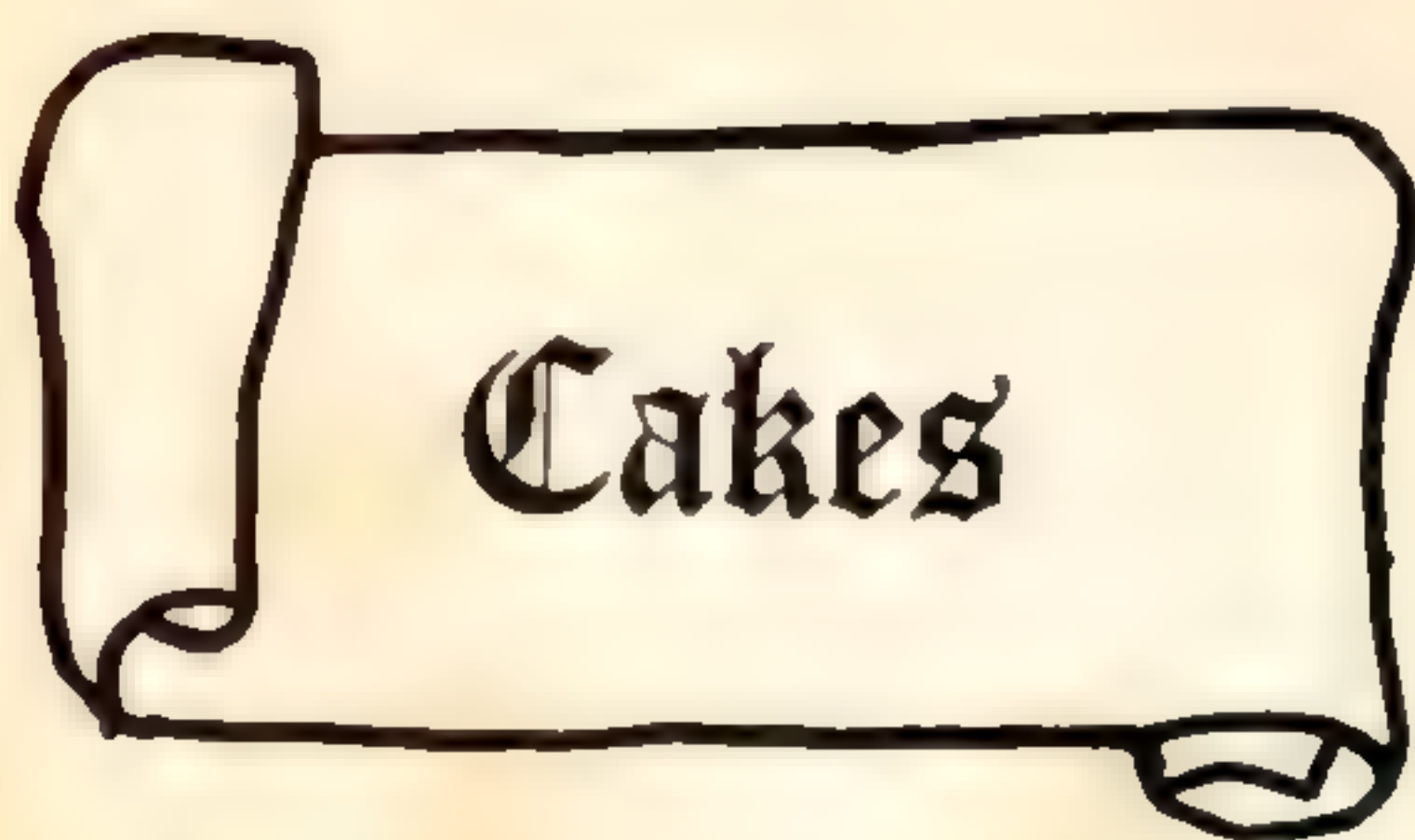
1 c. cooked pumpkin
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{2}$ c. nuts
 Blend together and add 1 quart softened vanilla ice cream. Pour over crushed ginger-snaps or any crumb crust and freeze.

PUMPKIN DESSERT

— Mrs Henry Koeltje

9 rusk crushed
 (vanilla cookies or graham crackers may be substituted)
 $\frac{3}{4}$ c. melted oleo
 $\frac{1}{2}$ c. sugar
 Press in 9 x 13 pan and refrigerate
 Soak 2 pkg. Knox gelatin in $\frac{1}{2}$ c. water
 Blend in pan:
 4 egg yolks
 3 c. milk
 $1\frac{1}{2}$ c. sugar
 Add the gelatin mixture and cook until mixture begins to boil. Cool until it begins to thicken. (pudding consistency.
 Beat egg whites until firm. Beat 1 cup whipping cream or pkg. Dream Whip. Fold together and pour over crumbs. Top with chipped chocolate or Hershey Bars

FROST BITE DESSERT



Feather-light . . .
 Fruit-laden heavy . . .
 Palate-pleasers for family and friends.

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ALMOND CAKE

1 lemon flake cake mix

Make according to directions Use Swans Down for best results

Add 1 tbsp cooking oil

Mix $\frac{3}{4}$ c grated Almond paste

$\frac{1}{2}$ c sugar. Set aside.

Pour half of cake batter in a 9 by 13 inch pan Sprinkle half of "Almond sugar" mixture over this Pour in remaining cake batter, top with the rest of the "Almond sugar" mix Bake at 350 degrees for 40 minutes

— Mrs. Anthony Vander Syde

APPLESAUCE CAKE

$\frac{1}{2}$ c shortening

1 c sugar

1 egg

1 c applesauce

$1\frac{3}{4}$ c flour

1 tsp soda

1 tsp nutmeg

1 tsp cinnamon

1 c raisins

Cream shortening, sugar, and egg. Add applesauce Sift in dry ingredients. Add raisins and mix well. Put in greased 8 x 8 pan and bake at 350 degrees for 40-45 minutes. Recipe may be doubled and put in 9 x 13 pan or two layer pans

— Mrs. Will Berkenpa

— Mrs. John Morren

Bake at 350 degrees for 45 minutes.

1 c. white sugar
1/4 c. brown sugar
1/2 pkg. coconut
1/2 c. nuts
1 tsp. cinnamon

Topping

Mix in order and fold in 2 cups apples. Put in 9 x 13 greased pan. Sprinkle on topping.

2 1/2 c. flour
1 tsp. cinnamon
1/2 tsp. salt
1 tsp. baking powder
1 tsp. soda
1 c. sour milk
2 eggs
1/2 c. brown sugar
1 c. white sugar
1 c. oleo

APPLE CAKE

DUTCH APPLE CAKE

1/2 c. warm water
1 pkg. yeast
1/4 c. sugar
1/2 tsp. salt
2 tbsp. melted lard
1 egg
1 1/4 to 1 1/2 c. unsifted flour

Topping

1 1/2 c. drained canned apple slices
2 tbsp. brown sugar
1/4 tsp. cinnamon
1/4 tsp. nutmeg
2 tbsp. butter
Confectioners sugar frosting

Dissolve yeast in warm water, add sugar, salt, lard, egg and 3/4 cup flour. Mix until smooth. Stir in remaining flour to make a stiff batter. Spread batter evenly in greased 9 inch square pan. Arrange apple slices on top. Sprinkle with mixture of brown sugar, cinnamon and nutmeg. Dot with butter. Cover and let rise until doubled in size, about 1 hour. Bake at 375 degrees about 25 minutes or until done. Drizzle with confectioners frosting when cool

— Mrs. Jim Elzinga

— Mrs. Jim Elzinga

tered pan.
nuts. Bake until done at 350 degree in 11 x 8 but-
Beat egg whites until stiff and fold into batter with
spices and baking powder; add slowly to first mixture
soda and milk; add to first mixture. Sift flour with
Cream shortening, sugar, egg yolks. Mix pumpkin,
1/2 c. shortening
1 1/2 c. sugar
2 eggs
1 tsp. soda
1/2 tsp. cinnamon
1/2 tsp. ginger
1 c. chopped nuts
3/4 c. milk
1 c. pumpkin
2 c. flour
2 tsp. baking powder
1/2 tsp. nutmeg

PUMPKIN CAKE

— Mrs. Douglas Bonnem

— Mrs. Will Berkenpas

Beat well until of spreading consisting

2 tsp. vanilla
1 lb. powdered sugar
3/4 c. chopped nuts

Add:
2 3-oz. pkg. cream cheese 1/4 lb. oleo

Beat together:

Frosting

Beat together until well mixed. Put in 9 x 13 greased
pan and bake in 350 degree oven for 30 minutes

Mix together:
4 eggs
1 1/2 c. oil
3 c. grated carrots
Add:
2 c. sugar
2 tsp. soda
2 tsp. cinnamon
1 tsp. salt

CARROT CAKE

POTATO CHOCOLATE CAKE

1 c hot mashed potatoes (unsalted)
2 c sugar
2 1/2 c shortening
4 eggs
1 tsp vanilla
2 c flour
1/2 c cocoa
1 c chopped nuts (optional)
3 tsp baking powder
1 tsp cinnamon
1 tsp nutmeg
1/2 tsp salt
1/2 c milk

Cream sugar and shortening, add eggs, beaten well
Add vanilla and potatoes, add dry ingredients and
milk alternately, beating smooth Stir in nuts Bake
in greased 12 x 9 x 2 pan or two 9" layer pans at
350 degrees (layers about 40-45 minutes and loaf
pan 50 minutes or until done)

— Mrs Jim Elzinga

CHOCOLATE DATE CAKE

Combine 1 cup chopped dates and 1 cup boiling
water Cool

Stir 2/3 cup shortening to soften, add 1 cup sugar
Cream until fluffy

Blend in 1 teaspoon vanilla add 2 eggs, one at a
time, beat well after each addition

Sift together 1 3/4 cup flour and 2 table spoon
cocoa, 1 teaspoon baking soda, 1/2 teaspoon salt add
to creamed mixture alternately with date mixture
beating after each addition

Spread in 13 by 9 by 2 inch pan

Sprinkle 1 6-oz package chocolate chip and 1
cup chopped nuts on top

Bake at 350 degrees for 40 to 45 minutes Cool
Serve with whipped cream on top

— Mrs. Cliff Van Haven

— Mrs. Clarence Steenwyk

Grease bottom of 8 x 8 x 2 inch glass cake pan, leave sides ungreased so cake can cling as it rises in the oven. Pour in batter. Bake in slow oven 325 degrees for 50 to 55 minutes or until done. For metal cake pan bake in 350 degree oven for about 40 min.

Cream shortening, gradually add sugar, creaming until light and fluffy. Add egg, beat well and stir in chocolate. Sift dry ingredients together then add to creamed mixture alternately with milk a little at a time, beating smooth after each addition. Add cher-

- 1/2 c. shortening
- 1 c. sugar
- 1 egg
- 1 1-oz. square unsweetened chocolate (melted)
- 1 1/2 c. sifted cake flour
- 1 tsp. soda
- 3/4 tsp. salt
- 1 c. milk
- 1/4 c. chopped maraschino cherries
- 2 tbsp. maraschino cherry juice

CHOCOLATE CHERRY CAKE

CHOCOLATE NUT UPSIDE DOWN CAKE

Topping

- 1/4 c. butter or margarine
- 1/4 c. brown sugar, firmly packed
- 3/4 c. light corn syrup
- 3/4 c. broken walnuts

Cake

- 1 1/4 c. sifted cake flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 4 tbsp. butter or margarine
- 1 c. sugar
- 1 egg yolk
- 2 squares unsweetened chocolate, melted in
- 3/4 c. milk
- 1 tsp. vanilla
- 1 egg white, stiffly beaten

Prepare topping. Cream butter or margarine and brown sugar together in small bowl, stir in syrup and nuts. Spread in bottom of buttered 9 inch tube pan or 1 1/2 qt. ring mold. Prepare cake. Sift together flour, baking powder, and salt. Cream butter or margarine until soft in medium sized bowl, add sugar gradually, creaming after each addition until mixture is light and fluffy. Add egg yolk, beat well, add melted chocolate. Add sifted dry ingredients alternately with milk and vanilla, fold in stiffly beaten egg white. Carefully pour into prepared pan. Bake in moderate oven at 350 degrees for 45 minutes, or until cake tester comes out clean. Cool in pan 10 minutes. Loosen cake from sides of pan, invert onto large cake plate. Serve warm or let cool before serving. Makes 8-10 servings. 400 calories per serving. Source of vitamins A and B.

— Mrs. Matt Geelhood

— Mrs. Judd Oudbier

— Mrs. Norm Wustman

Heat oleo, cocoa and milk in saucepan, do not boil well and pour over cake as soon as removed from oven

Remove from heat and add rest of ingredients, mix
1 stick oleo
3 tbsps. cocoa
6 tbsps. milk
1 box confectioners sugar
1/2 c. chopped pecans
1 tsp. vanilla

Chocolate Frosting

is baking

Start making the icing the last five minutes the cake is baking
1). Bake for 20 minutes at 350 degrees
greased and floured shallow cake pan (15 1/2 x 10 1/2 x

Add mixture together and mix well Bake in
2 c. flour
2 c. sugar
1/2 tsp. salt
2 sticks oleo
1 c. water
3 tbsps. cocoa
2 eggs
1 tsp. soda
1/2 c. buttermilk
1 tsp. cinnamon
1 tsp. vanilla

CHOCOLATE COOKIE SHEET CAKE

DELICIOUS ALMOND-PASTE CAKE

Almond paste mixture

Beat well 3 eggs

Mix together:

3/4 c. almond paste

1/4 c. white sugar

Mix this into the beaten eggs and set aside.

Cream together:

1 stick oleo

1/4 c. brown sugar

3/4 c. powdered sugar

1 c. flour

1/4 tsp. soda

1/4 tsp. salt

1 egg

Mix this with almond paste mixture and bake at 325 degrees for 35 - 40 minutes. Sprinkle powdered sugar on top when cool. Use 9 x 13 inch pan

— Mrs. E. Buiter

— Mrs. Glenn Van Solkema

DELUXE CAKE MIX

1 pkg. cake mix

1 pkg. instant pudding

1 1/4 c. water

4 eggs

4 tbsps. liquid

With white or yellow cake mix use lemon or vanilla instant pudding. With chocolate cake mix use chocolate instant pudding. Beat mix 7 minutes. Bake at 350 degrees for 30 minutes

— Mrs. Ray Vanden Berg

— Mrs. Seth Post |
 Whip or Whipping Cream
 Bake at 325 degrees, 30 minutes. Serve with Cream
 1/4 c. chopped nuts
 1/4 c. brown sugar
 Pour into 8 inch square pan and sprinkle the fol-
 lowing on top
 1 can fruit cocktail (No. 303 can)
 (drain most of juice off cocktail)
 Add (don't beat) 1 egg
 1 c. sugar
 1 tsp. baking soda
 1 c. flour
 Sift together:

FRUIT COCKTAIL CAKE

— Mrs. Jim Elzinga
 Beat until smooth, pour into greased 13 x 9 x 2 inch
 pan and sprinkle with 1 cup chopped nuts. Bake at 350 de-
 grees for 35 minutes.
 1 1/4 c. flour
 2 eggs
 1 6-oz pkg chocolate chips
 3/4 tsp baking soda
 1/2 tsp salt
 1 c water
 Cook stirring, until sugar is dissolved and dates
 are softened. Beat in
 1 tsp grated lemon rind
 1/2 c butter
 3/4 c. sugar
 1 c. dates

DATE BROWNIE CAKE

QUICK LUNCHBOX CAKE

2 1/4 c. flour
 2 tsp. baking soda
 1 tsp. salt
 1 c. brown sugar, packed
 2 eggs
 1/4 c. soft butter or margarine
 1 lb. can fruit cocktail, undrained
 1/2 c. chocolate chips
 1/2 c. chopped nuts

Combine all ingredients except chocolate chips and
 nuts in mixing bowl. Beat 2 minutes at medium
 speed. Pour into greased 9 by 13 inch pan. Sprinkle
 with chocolate chips and nuts. Bake at 350 degrees
 for 35 to 40 minutes

— Mrs. Ken Ball

LEMON CAKE

1 pkg. lemon cake mix
 (use the Swans Down cake mix for best results)
 1 pkg. lemon jello
 4 eggs
 3/4 c. water

Beat for 2 minutes. Add: 1/2 cup cooking oil. Beat
 1 minute. Bake 40 minutes in a 9 by 13 inch pan at
 350 degrees. While baking squeeze 1 lemon. Add
 1 1/2 cup powdered sugar to juice. Mix well. This is
 your glaze frosting. After cake is done prick with a
 fork about 20 times. Pour glaze over cake.

— Mrs. Anthony Vander Syde

Melt oleo in round cake pan. Blend in sugar. Arrange walnut halves and dates in center. Sprinkle chopped nuts and dates around edge. Pour orange juice over all. Prepare cake mix. Stir in orange peel. Spoon over nut, date mixture. Bake at 350 degrees for 40 minutes. Cool slightly. Invert and serve warm with whipped cream.

— Mrs. Andrew Gelder

1/2 c. brown sugar
1/4 c. oleo
walnut halves or pecans
dates, halved
1/4 c. chopped walnuts
1/2 c. chopped dates
1/2 c. orange juice
1 small pkg yellow cake mix
2 tsp. grated orange peel

MARMALADE UPSIDE DOWN CAKE

1 c. shortening
2 c. sugar
4 eggs
1 c. milk
Cream shortening, sugar, and eggs. Add milk, vanilla, salt, flour, and baking powder. Bake at 375 degrees till golden brown or when inserted toothpick comes out clean. Makes one 9 x 13 inch pan plus 10 cupcakes or 3 layers.

— Mrs. Will Berkenpas

1 tsp. vanilla
1/4 tsp. salt
3 c. flour
3 tsp. baking powder

MOMS WHITE CAKE

NUTMEG CAKE

1 1/2 c. sugar
1/4 c. butter
1/4 c. shortening
3 beaten eggs
2 c. flour
1/4 tsp. salt
1 tsp. baking powder
1 tsp. baking soda
2 tsp. nutmeg
1 c. buttermilk
1/2 tsp vanilla

Cream butter, shortening, sugar. Add eggs, beat well. Sift dry ingredients together and add alternately with the buttermilk and vanilla to egg and sugar mixture. Bake at 350 degrees for 25 to 30 minutes.

Topping

Thoroughly combine 6 tbsp. melted butter, 2/3 cup brown sugar, 1/4 cup cream, 1 cup moist coconut and 1/2 tsp. vanilla. Spread over warm cake and brown lightly under the broiler about 10 minutes.

— Mrs. Neal Vanden Band

1 pkg. white cake mix
 $\frac{2}{3}$ c. Wesson Oil
 $\frac{1}{3}$ c. water
 1 pkg. strawberry jello (add dry)
 1 c. frozen strawberries
 4 eggs
 Mix well and bake at 350 degrees for 40 minutes
 Topping: 1 pkg Dream Whip, top with strawberries

— Mrs. George Grassman

STRAWBERRY CAKE

— Mrs. Marvin Post

15 Brachs caramels
 $\frac{1}{2}$ c. milk
 $\frac{1}{2}$ c. powdered sugar
 2 tbsp. butter
 Cook over low heat until caramels are melted. Cool
 When cake is cold, whip 1 pkg. Dream Whip and
 spread on cake. Be sure caramel sauce is real cool
 and pour on top of Dream Whip. Keep cake in re-
 frigerator

Topping

6 eggs, separated
 1 c. sugar
 1 c. rusk crumbs (8 rusk)
 1 tsp. vanilla
 1 tsp. baking powder
 $\frac{1}{2}$ c. chopped nuts
 Beat egg yolks till lemon colored. Add sugar,
 crumbs, nuts, baking powder, and vanilla.
 Beat egg whites and fold into mixture. Put into
 greased 9 x 13 pan and bake in 350 degree oven for
 30 minutes. Cool. While cake is baking make topping

RUSK CAKE

CHOCOLATE OATMEAL CUPCAKES

(Makes 36)

3 sq. unsweetened chocolate (melted)
 $\frac{1}{4}$ c. soft butter
 1 c. sugar
 2 eggs
 1 tsp. vanilla
 $1\frac{3}{4}$ c. flour
 1 tsp. baking powder
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{2}$ tsp. salt
 $\frac{2}{3}$ c. buttermilk
 $1\frac{1}{4}$ c. minute oatmeal

Cream together butter, sugar, eggs, chocolate. Add
 vanilla, buttermilk and dry ingredients. Beat until
 smooth. Stir in oatmeal. Put in greased cupcake
 tins and bake at 375 degrees for 15 minutes. Cool and
 frost.

— Mrs. Jim Elzinga

SHORT CAKE

Sift together.
 $\frac{1}{4}$ c. sugar — 2 cups Flour
 3 rounded tsp. baking powder
 $\frac{3}{4}$ tsp. salt
 Add $\frac{1}{2}$ c. shortening, cut in.
 Add 1 egg
 $\frac{3}{4}$ c. or more milk

Grease tins. Bake at 425 degrees for 10-15 minutes.
 Makes 12.

— Mrs. Terry Nichols

— Mrs. Neal Vanden Band

Melt chocolate and margarine in pan, add flavoring and nuts. Combine sugar, flour, eggs and vanilla. Mix only until blended. Add chocolate mixture and nuts. Bake at 325 degrees for about 35 minutes, in paper lined cupcake tins. No frosting.

4 sq. semi-sweet chocolate
1 c. margarine
1/4 tsp butter or maple flavoring
1/2 c. pecan nuts
1/4 c. sugar
1 c. flour
4 large eggs or 5 small ones
1 tsp vanilla

TRULY DIFFERENT CUPCAKES

— Mrs. Robert Gilt

Beat the egg whites until they form soft peaks and fold in cake batter. Bake at 350 degrees for 1 hour in angel food cake pan. (tubular kind) Do not grease pan.

3 egg yolks
3/4 c. cold water
Beat until volume of one quart
Add gradually
1/4 c. sugar
1/2 c. flour
1 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla

SPONGE CAKE

CUSTARD FROSTING FOR ANGEL FOOD CAKE

3 beaten egg yolks
dash of salt
1/4 c. sugar
2 c. milk scalded
1 tsp vanilla
1/2 envelope gelatin softened in 1/8 c. cold water
1/2 pint whipping cream, whipped

Combine beaten egg yolks, salt and sugar. Gradually stir in scalded milk. Cook in double boiler over hot water until mixture coats spoon, stirring constantly. Remove from heat. Add vanilla and the dissolved gelatin. Chill. Fold in whipping cream. Frost cake and store in refrigerator.

— Mrs. Simon Grasman

CHOCOLATE CREAM FILLING

3 sq. unsweetened chocolate (melted)
2 c. milk
3/4 c. sugar
1/4 c. flour
1/2 tsp. salt
2 beaten egg yolks
1 tbsp. butter
1 tsp. vanilla

Slowly blend together chocolate, sugar, milk, flour and salt. Cook, stirring, until thickened. Cook 10 minutes, stirring occasionally. Pour small amount of mixture over egg yolks, stirring vigorously. Return egg yolk mixture to pan and cook 2 minutes, stirring. Add butter and vanilla, cool. Use as filling for cream puffs, 8" pie shell, cake layers or eclairs. Makes 2 1/2 cups.

— Mrs. Jan Fennell

— Mrs. Jim Elzinga

1/4 c soft butter
8 ozs. soft cream cheese
3 sq. melted unsweetened chocolate
dash salt
3 c confectioners sugar
1/3 c light cream
1 tsp. vanilla
Cream together butter, cream cheese, chocolate and salt. Add sugar alternately with cream, beating thoroughly. Add vanilla. Frosts top and sides of 9 inch layer cake

CHOCOLATE CREAM-CHEESE FROSTING

— Mrs. Robert Grit
— Mrs. Jim Elzinga

1/4 tsp. salt
2 egg whites
1/4 c sugar
3/4 c. karo syrup
1 1/4 tsp vanilla
Add salt to egg whites and beat with rotary beater until mixture forms soft peaks. Gradually add sugar, 1 tbsp at a time, beating until smooth and glossy. Slowly add syrup, beating thoroughly after each addition, until firmly peaked. Fold in vanilla
If desired, tint with food coloring. Enough to frost two 9 inch layers or 10 inch tube cake

NO COOK MARSHMALLOW FROSTING

FLUFFY FROSTING

3 big tbsp. flour
3/4 c milk
3/4 c butter
3/4 c white sugar
1 tbsp vanilla

Boil flour and milk until thick, stirring constantly. Cool. Beat butter and sugar until creamy. Add vanilla. Add flour mixture and beat until fluffy. (To make chocolate frosting, add a little more sugar and 3 tbsp. cocoa) This frosts top and sides of a 9 inch layer cake.

— Mrs. Jim Elzinga

DELUXE FROSTING

1 pkg. Dream Whip
1 pkg. instant vanilla pudding
1 1/4 c. cold milk

Whip all together until mixture stands in soft peaks

— Mrs. Ray Vanden Berg

TOFFEE TOPPING FOR CAKE

Prepare favorite brown sugar or spice cake in large flat cake pan. Crush 6 (more if desired) Heath candy bars and sprinkle liberally over cake. Place under broiler until chocolate melts and toffee is somewhat melted

— Mrs. David Schutt

— Mrs. Jim Elzinga

Mix all ingredients, except vanilla, in double boiler and beat at high speed over boiling water until it forms stiff peaks. Remove from heat and beat in vanilla. Spread on cooled cake. Makes enough for top and sides of 9 inch layer cake

1 c brown sugar
1/4 tsp. salt
1/2 tsp. cream of tartar
2 egg whites
3 tbsps. water
1 tsp. vanilla

SEA FOAM ICING

— Mrs. Jim Elzinga

Melt butter, blend in remaining ingredients. Spread on hot or cool 13 x 9 inch cake. Broil about three inches from heat for 2 minutes or until frosting is bubbly and browned

1/4 c. butter
1 c. brown sugar
1 1/3 c coconut
1/2 c. chopped walnuts
1 c. drained, crush pineapple (8 3/4 oz. can)

PINEAPPLE TOPPER FROSTING



Two-crust, fruit-filled . . .
Whip-topped, airy . . .
Fine finale for simple or
sumptuous meals.

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PRALINE APPLE PIE

3 c. peeled, sliced apples	2 tbsp. honey
1/3 c sugar	1/2 c. brown sugar
1/4 tsp. nutmeg	2 tbsp. butter
1/4 tsp. cinnamon	1 beaten egg
unbaked 9 inch pie shell	1/2 c. pecans

Combine apples, sugar, spices and put in pie shell. Bake at 400 degrees for 15 minutes. Mix honey, brown sugar and butter, bring to a boil. Add egg and nuts. Remove pie from oven and pour honey mixture on top. Return to 400 degree oven for 10 minutes. Reduce heat to 325 degrees and bake 30 minutes longer. Serve warm.

— Mrs. Jim Elzinga

COCONUT CREAM PIE

2/3 c. sugar	1 tbsp. butter
1/2 tsp salt	1 1/2 tsp. vanilla
3 tbsp cornstarch	3/4 c. coconut
3 c milk	Baked pie shell
3 egg yolks, slightly beaten	

Mix sugar, salt and cornstarch together in a saucepan. Stir in milk gradually. Bring mixture to a boil over moderate heat stirring constantly. Boil one minute. Then remove from heat and slowly stir at least half of the hot mixture into beaten egg yolks. Blend egg yolk mixture into remaining hot mixture in saucepan. Boil one minute longer, stirring constantly. Remove from heat and blend in butter and vanilla. Fold in 3/4 cup coconut. Pour filling into shell. Top with meringue or whipped cream and toasted coconut.

— Mrs. John VanEerden

— Mrs. Andrew Gelder

3 egg yolks, beaten
1 c maple syrup
1 c heavy cream, whipped
1 envelope plain gelatin
3 medium bananas, sliced
1/4 c cold water
Add maple syrup to beaten egg yolks, continue to beat until well blended. Cook mixture in top of double boiler over boiling water for 10 minutes, stirring occasionally. Soften gelatin in cold water, add to cooked mixture. Refrigerate until mixture is of thick jelly consistency.
Blend gelatin mixture into whipped cream, using low speed of mixer. Pour 1/2 of filling into a baked pie shell. Cool. Then put on a layer of sliced bananas and then remainder of filling. Top with chopped walnuts. Chill.

BANANA CHIFFON PIE

— Mrs. Ray Steenwyk

Prepare pie shell and bake
1 c whipping cream
7 1/2 oz. jar marshmallow cream
1 tsp. vanilla
3/4 c coconut
1 oz. semi-sweet or unsweetened chocolate
Whip cream until thick, fold in marshmallow cream and vanilla. Add 1/2 cup coconut and fold gently. Coarsely shave chocolate. Fold 1/2 of chocolate into above mixture. Put mixture into pie shell and sprinkle with remaining chocolate and 1/4 cup coconut. Refrigerate.

CALICO PIE

WHITE CHRISTMAS PIE

1 9-inch graham cracker pie crust
(1 1/2 c. graham cracker crumbs, 1/4 c. melted oleo)
1/2 c. white sugar
1 envelope gelatin
1/4 c. flour
1/2 tsp. salt
Mix these ingredients: slowly add 1 3/4 c. milk, bring to boil for 1 minute. Chill well, then add 3/4 tsp. vanilla, 1/4 tsp. almond flavoring.
Beat 3 egg whites with 1/4 tsp. cream of tartar. Beat slowly, add 1/2 c. white sugar, fold in 3/4 c. coconut
Beat up 1 envelope Dream Whip, fold into above mixture. Pour into shell, sprinkle 1/2 c. coconut (shredded) on top. Chill several hours

— Mrs. Nick Groendyk

BLUEBERRY GLAZE PIE

1 9-inch baked shell
1 qt. blueberries
1 c water
1 c. sugar
3 tbsp. corn starch
1/4 tsp. salt
2 tsp. lemon juice

If berries are frozen, thaw first. Cook 2 cups of berries with water and 1/2 cup sugar for 5 minutes.

Combine sugar, corn starch, and salt. Add a small amount of cooked mix to make a paste. Add paste to berries and cook until thick. Add lemon juice and cool.

Place remaining uncooked berries into pie shell and pour thickened berries over them. Cool thoroughly and serve with ice cream or whipped cream

— Mrs. Will Berkenpas

— Mrs. John Morren

Combine butter and sugar in a saucepan. Cook and stir until sugar melts and mixture bubbles vigorously. Remove from heat. Stir in nuts. Spread mixture over bottom of lightly baked pie shell. Bake in hot oven (425 degrees) for 5 minutes or until bubbly. Remove from oven. Meanwhile, combine Jello Pudding and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cool 5 minutes, stirring once or twice. Then spoon over nut layer. Cool. Then chill in refrigerator. Garnish with Dream Whip and pecan halves.

A butterscotch filling conceals a layer of brown sugar and pecans
 $\frac{1}{3}$ c. butter or oleo
 $\frac{1}{3}$ c. firmly packed brown sugar
 $\frac{1}{2}$ c. chopped pecans
 1 lightly baked 8-inch pie shell
 1 pkg. Jello butterscotch or vanilla pudding
 2 c. milk
 1 c. prepared Dream Whip
 Pecan halves

PRALINE PIE

LIME CHIFFON PIE

1 envelope unflavored gelatin
 $\frac{1}{2}$ c cold water
 $\frac{1}{2}$ c sugar
 $\frac{1}{2}$ c lime juice
 2 drops green food coloring
 $\frac{1}{2}$ tsp. grated lemon rind
 $\frac{1}{4}$ tsp. salt
 3 egg whites
 $\frac{1}{2}$ c light corn syrup
 Baked 9 inch pie shell

Sprinkle gelatin on water in small pan. Let stand a few minutes to soften. Add sugar and stir over low heat until gelatin and sugar are dissolved. Remove from heat and stir in lime juice, food coloring and grated rind. Chill to the consistency of unbeaten egg white. Beat salt with egg whites until stiff, gradually add corn syrup, beating until stiff and glossy. Fold chilled gelatin mixture into beaten whites. Chill, stirring occasionally, until thick enough to pile up (about $\frac{1}{2}$ hour). Pile into baked pie shell and chill till firm.

— Mrs. Jim Elzinga

KEY LIME PIE

1 can condensed milk
 4 egg yolks
 $\frac{1}{2}$ c. lime juice

Beat 1 egg white stiff and fold into above mixture. Beat 3 egg whites and gradually add 6 tbsp. sugar and $\frac{1}{2}$ tsp cream of tartar. Put into baked pie shell and bake till egg whites are golden brown at 350 degrees.

— Mrs. Elmer Miedema

Mix above into crumb-like mixture. Sprinkle half of mixture in bottom of unbaked pie shell. Peel peaches (8 or 9 Red Haven) and slice. Sprinkle with lemon juice. Place remaining crumbs on top. Bake 10 minutes at 400 degrees then 45 minutes at 375 degrees. Top with whipping cream.

— Mrs. Tom Wiersma

3 tbs. butter
3/4 c. sugar
1/2 c. flour

JERSEY PEACH PIE

Combine milk, marshmallows over low heat and stir until marshmallows melt. Remove from heat. Stir in all but 1/2 cup crushed Heath bars until partially melted, cool until thickened but not set. Fold in whipped cream or Dream Whip. Spoon into shell and chill until firm. Garnish with remaining crushed bars.

— Mrs. Robert Alles

1/2 lb. marshmallows
1/2 c. milk
6 Heath bars, crushed
1 c. heavy cream or 2 pkg. Dream Whip

TOFFEE DREAM PIE

Scald milk, add mixture of flour, salt and brown sugar, gradually stirring swiftly. Add egg yolk, and butter and vanilla. Cool slightly and pour in baked shell and top with meringue.

— Mrs. Henry Koeltje

3/4 c. flour
1/4 tsp. salt
3 egg yolks
1 1/2 tsp. vanilla
1 1/2 c. brown sugar
3 c. milk
4 tbs. butter

BUTTERSCOTCH PIE

FRESH PEACH PIE

Combine:
2 1/2 to 3 tbs. minute tapioca
3/4 to 1 cup sugar
1/4 tsp. salt
4 c. sliced fresh peaches
1 tbs. lemon juice

Let stand 15 minutes. Put in 9 inch unbaked pastry shell. Dot with 1 tbs. butter. Top with crust. Sprinkle with sugar. Bake at 400 degrees for 10 minutes. Reduce oven temperature to 350 degrees and bake till done, about 35 minutes.

— Mrs. Merle Meengs

BLUEBERRY PIE

Combine:
3 tbs. minute tapioca
3/4 to 1 c. sugar
1/4 tsp. salt
4 c. fresh or frozen blueberries
1 tbs. lemon juice

Let stand about 15 minutes or while preparing pastry for 9 inch pie. Place berry mixture in unbaked shell. Dot with 1 tablespoon butter. Top with crust. Sprinkle with sugar. Bake in 400 degree oven for 10 minutes. Reduce oven to 350 degrees and bake till top crust is nicely browned.

— Mrs. Merle Meengs

— Mrs. Will Berkenpas

Melt chocolate and butter, mixing well and drizzle over the banana on top. Chill to serve

Prepare frosting. Stir in rum flavoring, salt and nutmeg. Fold into hot pudding.

Slice 1 banana into baked shell and cover with $\frac{1}{2}$ of pudding. Slice 2nd banana and cover with rest of pudding. Top with diagonally sliced 3rd banana arranged on top.

In sauce pan combine pudding, gelatin, and milk, cook according to directions. Remove from heat and cover with waxpaper. Set aside.

For pecan shell add 3 tbsps. of chopped pecans to flour before adding shortening, then roll and place in pie pan and bake.

1 3-oz. pkg. vanilla pudding
1 tbsps. gelatin
 $\frac{2}{4}$ c. milk
1 pkg. fluffy frosting
2 tsp. rum flavoring
dash of salt
dash of nutmeg
3 bananas
1 sq. semi-sweet chocolate
1 tbsps. butter
1 9-oz. pecan pie shell

BANANA RUM PIE

PECAN PIE

Boil 1 c white sugar
 $\frac{2}{3}$ c dark syrup
 $\frac{1}{3}$ c light syrup
 $\frac{1}{4}$ c. oleo

Beat 3 eggs in bowl, pour first mixture over eggs slowly and stir well
Add $\frac{1}{4}$ tsp salt
1 tsp vanilla
 $\frac{1}{2}$ c chopped pecans

Pour into 7 or 8 inch baked pie shell Bake 45 minutes in 350 degree oven

— Mrs. Nick Groendyk

DUTCH APPLE PIE

5 large tart apples
 $\frac{1}{2}$ c brown sugar
1 tsp cinnamon
 $\frac{1}{2}$ c white sugar
 $\frac{3}{4}$ c. flour
 $\frac{1}{3}$ c butter

Pare and core apples, cut into thin slices. Arrange apple slices in pastry lined 9 inch pie pan. Combine brown sugar and cinnamon and sprinkle mixture over apples. Combine white sugar and flour. Cut in butter with pastry blender until mixture is crumbly. Sprinkle over apples. Bake at 400 degrees for 40 to 45 minutes.

— Mrs. Simon C. Grassman

— Mrs. Jim Elzinga

Beat together first 5 ingredients. Add next 4 ingredients and mix well. Pour into pastry shell. Bake in slow oven (300 degrees) 50 - 60 minutes or until just set.

1 unbaked 9 inch pie shell
 1/4 c. pecan halves
 1 tsp. vanilla
 2 sq. unsweetened chocolate (melted)
 1/4 tsp. salt
 1 c. dark corn syrup
 2 eggs
 1 tsp. flour

CHOCOLATE PECAN PIE

— Mrs. Terry Nichols

Bake at 375 degrees for 40 - 45 minutes

1 unbaked pie crust
 Mix: 3 beaten eggs, not foamy
 Add: 1 c. Pecans
 1/2 c. dark corn syrup
 1 c. white sugar
 1/4 c. melted butter

PECAN PIE

— Mrs. Henry Koetje

Mix together and heat until coats spoon or mixture bubbles a few times. Add vanilla. Let cool until mixture begins to thicken. Beat egg whites stiff and fold in. Chill. Top with whipped cream and chilled chocolate. The real whipped cream, makes the pie

1 envelope gelatin
 1/2 c. sugar
 1/8 tsp. salt
 1/4 tsp. nutmeg
 1 3/4 c. milk
 2 beaten egg yolks
 1/2 tsp. vanilla

CHOCOLATE SUNDAE PIE

SMOOTH PUMPKIN PIE

2 eggs slightly beaten
 2 c. (1 lb. can) pumpkin
 3/4 c. sugar
 1/2 tsp. salt
 1 tsp. cinnamon
 1/2 tsp. ginger
 1/2 tsp. cloves
 1 2/3 c. evaporated milk or light cream

Mix ingredients in order given. Pour into an unbaked pastry shell. Bake in a hot oven 400 degrees for 50 minutes or until a knife inserted half-way between the center and the edge of the filling comes out clean.

— Mrs. Si Geers

QUICK APPLE MARSHMALLOW PIE

6 large apples (peeled and thinly sliced)
 20 large marshmallows
 1/2 c. water
 1/2 c. sugar
 1/4 tsp. cinnamon
 1/4 c. butter
 Baked 9 inch pie shell

Put all 6 ingredients in pan and simmer 5 minutes or until apples are tender and marshmallows melted. Cool slightly and pour into shell. When cold, top with whipped cream

— Mrs. Jim Elzinga

— Mrs. Ray Steenwyk

Heat water and syrup to boiling. Mix cornstarch and water to a paste. Add to syrup and water. Cook stirring constantly, until thickened. Add coloring. Cool. Stir in extract. Slice strawberries and arrange in pastry shell. Spoon on glaze. Chill and serve with or without whipped cream.

1 qt. fresh strawberries
1/4 tsp. almond extract (optional)
red food coloring
2 tbsp. water
2 tbsp. corn starch
3/4 c. light corn syrup
1/2 c. water

GLAZED STRAWBERRY PIE

— Mrs. Henry Beule

Beat the egg yolk and milk in a saucepan. Add the pudding mix and cook until thickened. Pour over date pie and top with crumbs. Chill.

Pudding

Make date mixture and crumbly mixture according to the date bar package. Put all but 1/2 cup of the crumbly mixture in a 9 inch pie pan. Pour in the date mixture. Bake at 375 degrees for 15 minutes. While this is baking have the remaining 1/2 cup crumbs baking on a sheet of foil until browned. Cool pie.

QUICKIE DATE CREAM PIE

1 pkg. date bar mix
1 egg yolk
1 3/4 c. milk
1 pkg. vanilla pudding

RHUBARB PIE

1 baked pie shell
Combine in top of double boiler:
4 c. cubed, pink unpeeled rhubarb
1 1/2 c. sugar
1/4 c. quick cooking tapioca
3 beaten egg yolks

Cook over boiling water, stirring occasionally, until tapioca dissolves and rhubarb is tender. Stir in 1 tbsp. butter. Pour in baked pie shell. Top with meringue using 3 egg whites.

— Mrs. Simon C. Grasman

ICE CREAM PIE

Pastry shell or graham cracker crust
1 pkg. instant chocolate pudding
1 pkg. instant vanilla pudding
2 c. ice cream
1 1/2 c. milk
vanilla

Mix pudding and milk. Add softened ice cream and top with whipped cream.

— Mrs. John Morren
— Mrs. Seth Post

— Mrs. John Morren

Dissolve jello in boiling water. Add frozen strawberries and stir until berries are separated and mixture is slightly thickened. Gently spoon strawberry mixture on top of pie. Chill until firm, about one hour

at least 1 hour

Cool 5 minutes, stirring twice. Pour into pie shell. Chill according to package directions. Remove from heat. Cook

Combine jello pudding and milk in saucepan. Cook (or use $\frac{3}{4}$ cup water and 2 cups sweetened sliced strawberries)
 1 pkg. frozen strawberry halves, 10 oz
 1 c. boiling water
 1 pkg. jello - strawberry, 3 oz
 1 baked 9 inch pie shell
 2 c. milk
 1 pkg. jello vanilla or banana cream pudding, 3 oz
 smooth filling

The sparkling strawberry glaze tops a creamy

STRAWBERRY GLAZE PIE

CHERRY ANGEL PIE

4 eggs, separated
 $\frac{1}{8}$ tsp. salt
 $\frac{1}{2}$ tsp. cream of tartar
 sugar
 1 can (1 lb.) pitted red, sour cherries in syrup
 1 tbsp. cornstarch
 $\frac{1}{4}$ tsp. almond extract
 1 c. heavy cream

To make shell Beat egg whites and salt until foamy, add cream of tartar. Continue beating, adding 1 cup sugar gradually, until very stiff. Spread 1 inch layer on bottom of greased 9 inch pie pan. Spread an even layer around sides of pan. Bake at 250 degrees for 1 hour; turn off heat and let stand in oven 1 hour longer. To make filling: drain cherries, reserving $\frac{1}{2}$ cup syrup. Mix cornstarch, 2 tablespoon sugar and the syrup and cook, stirring, until thick. Add small amount of mixture to slightly beaten egg yolks. Stir into mixture in pan and cook 2 minutes, stirring. Add flavoring and cherries, chill. Whip cream until stiff and fold into cherry mixture. Pile in cold meringue shell and chill 12 hours.

— Mrs. Jim Elzinga

— Mrs. Jim Elzinga

Mash berries, add sugar and marshmallow cream. Let stand 25 minutes. Freeze milk until crystals form, then whip till thick. Fold in berry mixture and lime juice. Put in pie shell and store in freezer at least 2 hours before serving. Decorate with fresh berries

1 pint strawberries (washed and hulled)
 $\frac{1}{2}$ c. sugar
 1 jar ($7\frac{1}{2}$ oz) marshmallow cream
 $\frac{1}{2}$ c. evaporated milk
 $\frac{1}{4}$ c. lime juice
 baked 9 inch pie shell

FROZEN STRAWBERRY - MARSHMALLOW PIE

— Mrs. Jim Elzinga

Drain pineapple, reserving syrup. Mix $\frac{1}{3}$ cup flour and 1 cup sugar, add $\frac{1}{4}$ cup pineapple syrup and cook over low heat, stirring constantly, 3 or 4 minutes. Add rhubarb and cook gently until rhubarb is soft but pieces are still whole, 2 or 3 minutes. Add pineapple and mix lightly. Pour into 9 inch pie shell and dot with 2 tbsp. butter. Put a lattice crust on top and bake at 350 degrees until golden brown

1 can (15 $\frac{3}{4}$ oz) crushed pineapple
 3 c. fresh rhubarb, cut in $\frac{1}{2}$ inch pieces

RHUBARB - PINEAPPLE PIE

STRAWBERRY - LEMON CHIFFON PIE

1 envelope unflavored gelatin
 $\frac{1}{2}$ c. cold water
 4 beaten egg yolks
 dash of salt
 6 oz. can frozen lemonade concentrate
 4 beaten egg whites
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. heavy whipped cream
 10 oz. pkg. frozen sliced strawberries
 (thawed and drained)
 Baked 9 inch pie shell

In medium saucepan soften gelatin in cold water. Add egg yolks and salt. Cook over low heat, stirring constantly until gelatin dissolves and mixture is slightly thick. Remove from heat stir in lemonade concentrate, chill until mixture mounds when spooned. Beat egg whites with sugar until very stiff. Fold into whipped cream then strawberries. Pile into cooled pie shell; chill until firm

— Mrs. Jim Elzinga

STRAWBERRY RHUBARB PIE

3 c. cubed rhubarb
 1 c. hulled strawberries
 $1\frac{1}{2}$ c. sugar
 2 tbsp. tapioca
 2 tbsp. cornstarch

Mix sugar, tapioca, cornstarch together and coat rhubarb and strawberries with mixture. Let stand while making pastry. Put in 9 inch unbaked pie shell. Top with pie crust and bake at 375 to 400 degrees for about 40 minutes.

— Mrs. Jim Elzinga

— Mrs. Jim Elzinga

Mix and press into 9 inch pie pan. Bake at 350 degrees for 10 minutes. Cool. Dissolve 1 3-oz. pkg orange jello in 1 c. boiling water. Add ½ c. cold water, then 1 c. orange sherbet. Stir until melted. Add 1 can (15¾ oz) crushed pineapple, drained. Chill until thick and pour into pie shell. Chill until firm and top with whipped cream

1/3 c. melted butter

1/2 c. coconut

1 1/4 c. graham cracker crumbs

PINEAPPLE AMBROSIA PIE

— Mrs. Jay De Jongh

Pour mixture into unbaked pie shell. Bake 425 degrees for 10 minutes, then 350 degrees about 25 to 30 minutes, or until set. Top with meringue and brown

diced rhubarb

Add: 1 c. milk, 3 slightly beaten egg yolks, 2 c

Mix together: 1 1/4 c. sugar, 3 tbsp. flour, pinch salt

RHUBARB CREAM PIE

SKY HIGH LEMON PIE

- 1 9-inch pastry shell
- 4 tbsp corn starch
- 3 tbsp flour
- 1 3/4 c sugar (for filling)
- 1/4 tsp. salt
- 2 c water
- 4 eggs, separated
- 1 tsp grated lemon rind
- 1/2 c lemon juice
- 2 tbsp butter
- 1/4 tsp lemon extract
- 1/2 c sugar (for meringue)

1 Prepare and bake a pastry shell

2 Combine corn starch, flour, sugar, and salt in medium sauce pan; stir in water; cook, stirring constantly until mixture thickens and boils 3 minutes. Remove from heat.

3 Beat egg yolks in a small bowl; blend in about 1/2 cup of hot mixture, slowly stir back into sauce pan, cook over low heat stirring constantly 3 minutes or until mixture loses its gloss.

4. Stir in lemon rind, juice, and butter. Cool. Pour into baked pastry shell. Chill.

5. Beat egg whites and lemon extract until foamy in medium size bowl; beat sugar 1 tbsp. at a time until meringue stands in soft peaks

6 Pile meringue on filling, spreading to edges of crust

7. Bake in 350 degree oven for 12 minutes or until peaks of meringue are golden brown

— Mrs. Si Geers

— Mrs. Nick Groendyk
— Mrs. Jim Elzinga

This dough will remain soft in the refrigerator and can be taken out and rolled at once

Makes two, nine inch, double crust pie and one nine inch shell

Dough can be left in refrigerator up to 3 days or it can be frozen until ready to use

With a fork mix first four ingredients. Beat remaining ingredients in separate dish. Combine the two mixtures, stirring with fork until all ingredients are moistened. Then with hands, mold dough into 5 balls. Chill at least 15 minutes before rolling out

4 c. flour
1 3/4 c. vegetable shortening 1 egg
1 tsp. sugar
1/2 c. water
2 tsp. salt

FOOL-PROOF PIE CRUST

— Mrs. Lloyd Boerman
— Mrs. Ben Bonnama

Bake 12 minutes at 350 degrees

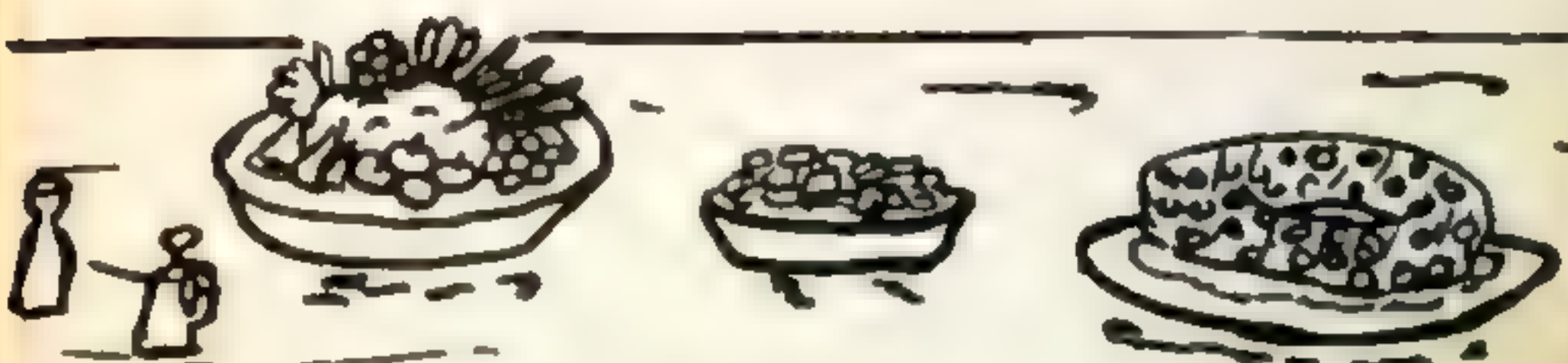
Beat egg whites until foamy, adding sugar gradually, beat until stiff. Add salt and vanilla and then cold corn starch mixture. Beat all together.

Add cold water to corn starch; add boiling water and cook until thick. Cool, carefully remove top "skin" from mixture

1 tsp. corn starch
2 tbs. cold water
1/2 c. boiling water
3 egg whites
6 tbs. sugar
1 tsp. vanilla
Pinch of salt

NEVER FAIL MERINGUE

Salads



Crisp, cool, vegetable-green . . .
Fruit-sweet, luscious . . .
Meal accompaniment or
special feature.

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RED SALAD

- 1 small package raspberry jello
- 1 c. crushed pineapple — drained
- 1 c. applesauce
- 1 c. pineapple juice — add water

Boil pineapple juice and water. Add to jello and stir till dissolved. Then add pineapple and applesauce. Chill till set.

— Mrs. Sidney De Jong

TIL'S SALAD

- 3 pkgs. strawberry jello
- Add 2½ c. boiling water — stir till dissolved.
- Then add 1 can whole cranberry sauce.
- 4 oz. crushed pineapple
- 15 oz. pkg. of frozen strawberries
- Refrigerate till set

— Mrs. Harm Stulp

VEGETABLE JELLO SALAD

- 1 pkg. lemon jello
- 1 c. boiling water
- 1 c. cottage cheese
- ½ c. milk
- ½ c. sliced carrots
- ½ c. salad dressing
- ½ c. crushed, drained pineapple
- ½ c. celery

Dissolve jello in water. Cool. Mix milk, and salad dressing. Blend all ingredients together and put in ring mold. Serve on lettuce.

— Mrs. Henry Vanden Burg

— Mrs. Terry Nichols

Thaw melon balls and save juice. Drain pineapple and save juice. Combine the juices for $1\frac{1}{2}$ cups (if not enough add water). Heat $\frac{3}{4}$ cup of juice and add to jello. Add rest of juice and let jello set till firm. Mix with whipped cream whip. Add the fruit and nuts.

1 pkg. lemon jello
1 pkg. dream whip
1 pkg. frozen melon balls
1 tall can pineapple tidbits
 $\frac{1}{2}$ c nutmeats

MELON BALL SALAD

— Mrs. Henry Vanden Burg

Bring juice to boil and pour over jello. Add cheese and mix well. Cool till partially set. Whip. Add pears, pecans and topping that has been mixed according to directions on package 12 servings

1 pkg. lime jello
 $\frac{3}{4}$ c. pear juice
1 large package cream cheese
1 No. $2\frac{1}{2}$ can of pears, diced
 $\frac{1}{2}$ c. chopped pecans
1 pkg. dream whip

PEAR SALAD

SUNSET SALAD

1 pkg (3 oz) orange-pineapple jello
 $\frac{1}{2}$ tsp salt
 $1\frac{1}{2}$ c boiling water
1 can ($8\frac{3}{4}$ oz) crushed pineapple
1 tbsp lemon juice
1 c coarsely grated carrots
 $\frac{1}{3}$ c chopped pecans (optional)

Dissolve jello and salt in boiling water. Add undrained pineapple and lemon juice. Chill until thick. Then fold in carrots and pecans. Chill until firm and unmold.

— Mrs. Mart Geelhoed

MOLDED SOUR CREAM SALAD

1 pint sour cream
1 sm. bottle maraschino cherries
2 c. drained orange sections
2 c. crushed, drained pineapple
2 c. miniature marshmallows
2 c. coconut

Dissolve 1 pkg. any flavor jello in 1 c. pineapple or orange juice. Add to above mixture and mold. Serves. 10

— Mrs. Henry Vanden Burg

CHERRY SALAD

1 large package cherry jello
1 can Thank You cherry pie filling
1 pkg. dream whip

Mix jello according to directions. Add filling. Set in mold. Before serving, top with Dream Whip.

— Mrs. Sidney De Jong

— Mrs. Clarence Steenwyk

1 - 29 oz. can apricots — drained and cut
1 - 29 oz. can crushed pineapple — drained
2 - 3 oz. pkg orange jello
2 c. hot water
1 c. apricot pineapple juice
3/4 c. small marshmallows
Mix and put in 9x13 in. pan. Chill.
Combine
1/2 c sugar
3 tbsp. flour
Blend in 1 slightly beaten egg. Add 1 c. pineapple
apricot juice. Cook until thick — add 2 tbsp. butter.
Cool and spread over chilled jello. Cover with 1/2 pint
whipped cream

APRICOT SALAD

— Mrs. Roger Gutter

2-3 oz. pkg. cherry jello
2 c. boiling water
2 c. cold water or 12 ice cubes
When slightly thickened add 3 sliced bananas
Pour into 7x11 pan. When firm top with mixture of
1 c. sour cream
2 c. miniature marshmallows
Sprinkle with chopped nuts or sliced almonds. Let
set over night.

CUTE & QUICK SALAD

LEMON JELLO SALAD

2 pkg. lemon jello
2 c. boiling water
2 c. ginger ale
20 ounce can pineapple (drained well)
1 c marshmallows
2 large bananas

Dissolve jello in boiling water; add gingerale. Chill
till partially set. Drain 1 c. juice from pineapple and
save for topping. Add pineapple, bananas and marsh-
mallows to jello. Chill till firm.

Topping.

1/2 c. sugar
2 tbsp. flour
2 tbsp. butter
1 c. pineapple juice
1 egg, beaten
1 pkg. Dream Whip

Mix sugar, flour, beaten egg and juice. Cook until
thickened. Add butter. Cool. Fold mixture into pre-
pared Dream Whip and spread on top of jello mixture

— Mrs. John Van Eerden

— Mrs. Roger Gritter

2 pkg. lime jello
2 c. boiling water
2 c. Vernors ginger ale
2 c. sliced bananas
1 tbs. lemon juice
1 1/2 c. drained pineapple tidbits
1/4 c. sliced maraschino cherries
1/4 c. pecan halves

Dissolve jello and cool, then add ginger ale. Pour 1/4 in. into ring mold and let set. Score and slice bananas, dip in lemon juice and arrange as "wreath" on jello. Add remaining ingredients to cooled jello and pour over bananas.

TANGY CHRISTMAS SALAD

— Mrs. Ben Bonnemua

1 pkg. red jello
1 pkg. green jello
1 pkg. orange jello

Prepare separately—using 1 c. boiling water and 1/2 c. cold water for each. Place in separate 8 in. pans. Chill until firm. Cut into small cubes.

Stir 1 c. pineapple juice (heated to boiling) into 1 pkg. lemon jello. Add 1/2 c. cold water. Cool till syrupy. Then whip until fluffy.

Fold in 1 pkg. Dream Whip (whipped according to package directions).

Fold in jello cubes.

Put in 13x9 pan lined with graham cracker crust or serve on lettuce.

JEWEL SALAD

THREE LAYER CHRISTMAS SALAD

1st. layer

2 pkg. strawberry jello
2 c. boiling water
1 — 16 oz. pkg. frozen strawberries, drained
1 1/2 c. juice plus water
Chill.

2nd layer.

1 pkg. lemon jello
1 c. boiling water
3/4 c. pineapple juice
1 — 9 oz. can crushed pineapple

Chill jello, water and juice until slightly thickened. Whip jello, fold in 1 pkg. Dream Whip, whipped and pineapple. Pour over first layer and chill until set.

3rd. layer

2 pkg. lime jello
2 c. boiling water
1 1/2 c. cold water

Pour over second layer when slightly thickened and chill until firm.

Pan size: 10x15x2

— Mrs. Roger Gritter

SOUR CREAM BLUEBERRY SALAD

Mix together:

1 c. drained chunk pineapple
1 1/2 c. miniature marshmallows
1/4 c. halved maraschino cherries
1 c. blueberries
1 c. sour cream

Refrigerate

Serve on lettuce leaf.

— Mrs. Jim Elzinga

— Mrs. Sidney De Jong

bowl. Refrigerate for 24 hours. Serves 6
first ingredients. Mix with fruit. Place in mold or
Whip $\frac{1}{2}$ c. whipping cream and mix with the
1 c. mandarin oranges (cut once and drain)
1 c. pineapple tidbits (cut in half and drain)
1 c. fruit cocktail or white cherries (drained)
1 c. miniature marshmallows
Mix in another bowl
Beat egg in top of double boiler. Add sugar and
vinegar and place over boiling water. Cook and
stir until thick. Beat in butter. Chill
2 tsp. sugar
2 tsp. vinegar
1 tsp. butter
1 egg

FRUIT SALAD

— Mrs. Dick Rus

Yield — Large bowl
cool whip. Add bananas before serving.
Chill fruit and drain well. The drier the fruit the
better. Mix fruit and add marshmallows. Blend in
3 sliced bananas
1 container cool whip or real whip
 $\frac{1}{2}$ pkg. miniature marshmallows
1 can pineapple chunks
1 jar maraschino cherries
1 can fruit cocktail
1 can mandarin orange slices
1 can light sweet cherries
1 can dark sweet cherries

FRUIT SALAD

QUICK EASY FRUIT SALAD

1 can Peach Thank You pie filling
1 can drained pineapple tidbits
1 can mandarin orange sections (drained)
1 can pitted dark cherries (drained)
1 c. pitted, halved grapes
1 banana (optional)

Mix thoroughly. Chill. May be used for dessert or
salad. Miniature marshmallows may also be added

— Mrs. Jim Elhart

RAW CRANBERRY SALAD

Mix:
2 c. raw ground cranberries
3 c. miniature marshmallows
 $\frac{3}{4}$ c. sugar

Let this stand overnight.

Add
2 c. diced apples $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ c. seedless grapes

Fold in 1 c. of whipped cream.

— Mrs. Lee Wassink

CRANBERRY SALAD

$\frac{3}{4}$ lb. quartered marshmallows
1 pint whipping cream
2 c. cranberries — ground
1 c. sugar
1 small can crushed pineapple

Add marshmallows to whipped cream. Let set two
hours. Mix cranberries with sugar and let stand two
hours

Combine with crushed pineapple (without juice) and
let stand overnight.

— Mrs. John Morren

—Mrs. Ken Ball

Pour over beans. Let stand over night

$\frac{2}{3}$ c. salad oil
 $\frac{2}{3}$ c. vinegar
 $\frac{2}{3}$ c. sugar

Mix well

Add chopped onion and green pepper if desired
1 can kidney beans (rinsed)
1 can yellow beans
1 can green beans

Drain well

BEAN SALAD

—Mrs. Roy Buist

serve

Combine and keep in refrigerator until ready to

$\frac{1}{2}$ tsp. salt
1 tsp. mustard
 $\frac{1}{2}$ c. vinegar
1 tbsp. flour
 $\frac{1}{2}$ c. sugar

Boil and stir until clear.

$\frac{1}{2}$ c. onion
 $\frac{1}{2}$ c. celery
 $\frac{1}{2}$ c. green pepper
1 can veg all
1 can kidney beans

Drain and rinse:

VEG ALL SALAD

BEAN SALAD

1 can green beans
1 can wax beans
1 can kidney beans
1 can lima beans
1 green pepper cut into slivers
 $\frac{1}{2}$ c. thinly sliced red onion

Marinate 24 hours in the following

$\frac{3}{4}$ c sugar
 $\frac{2}{3}$ c wine vinegar
 $\frac{1}{3}$ c salad oil
1 tsp salt
 $\frac{1}{3}$ tsp. pepper
 $\frac{1}{2}$ tsp garlic salt
 $\frac{1}{2}$ tsp worcestershire sauce

— Mrs. Mart Geelhoed

PUDDING SALAD

2 — 3 oz pkg vanilla pudding
3 c juice from fruits (not grapefruit juice)
Cook as for pudding Cool

Add

1 #303 can grapefruit
1 — 13 oz can pineapple tidbits
1 large can mandarin oranges

Add fruits and chill Serve on lettuce Serves 10-12
The number of serving; can be increased by adding
sliced bananas, grapes or cherries

— Mrs. Roger Grutter

— Mrs. John Morren

Makes eight lighter-than-air-servings

Dissolve jello and sugar in boiling water. Add cold water, chill until slightly thickened. Fold in whipped cream: then fold in remaining ingredients. Spoon into 1½ qt. mold or eight individual molds. Chill until firm. Unmold. Garnish with additional whipped cream, coconut and fruit, if desired.

Here's all you do.

2/3 c. tender moist coconut

1¼ c. seeded halved red grapes or one banana (diced)

Sections from 2 oranges — diced — about ¾ c

1 c. whipping cream or Dream Whip

¾ c. cold water

1 c. boiling water

1 tbsp. sugar

1 — 3 oz. pkg. jello (orange pineapple or orange flavor)

AMBROSIA MOLD

CHICKEN LUNCHEON SALAD

2/3 c. instant rice

1/4 tsp. salt

¾ c. boiling water

Put in bowl and cover for 15 minutes

Add:

¾ c. mayonnaise

1 tbsp. real lemon

1 tsp. salt

1/8 tsp. pepper

Mix lightly.

Add:

1½ c. diced cooked chicken or 2 cans boned chicken

1 c. diced celery

1 c. grated carrots

1/2 c. chopped walnuts

Pack in paper cups and turn out on lettuce

— Mrs. Henry Vanden Burg

CHICKEN CHOW MEIN SALAD

2 heads lettuce (medium size)

2 cans chow mein noodles

3 or 4 celery stalks

onion

1 can peas, drained

3 cans boned chicken

2 hard boiled eggs

Mayonnaise to moisten. Break up lettuce and put noodles in last. Serves 25

— Mrs. Henry Vanden Burg

— Mrs. Judd Oudbier

add diced apples.
Mix together and chill. Serve on lettuce leaf. May
1/2 can (small) crushed pineapple
1 c. salad dressing
1/2 to 3/4 can peas or small pkg. frozen peas (cooked)
2 eggs — hard boiled and diced
3/4 c. celery — diced
5 c. cooked diced chicken

CHICKEN SALAD — Cold

— Mrs. Judd Oudbier

Bake 20 minutes at 425 degrees
1 1/2 c. potato chips — crushed
3/4 c. shredded velveeta cheese
over top:
Combine all ingredients. Put in 9x13 pan. Sprinkle
3/4 c. sour cream
3/4 c. mayonnaise
3 tbsp. lemon juice
3 tsp. grated onion
Mix together.
3/4 tsp. Accent
3/4 tsp. salt
3 c. toasted almond slivers
3 c. celery — diced
3 c. cooked chicken — diced

CHICKEN SALAD — Hot

TOSSED SALAD

Clove or garlic - rub bowl
1/2 head lettuce - shredded
2 c. raw spinach
2 tomatoes - quartered
1 cuke - sliced
8 radishes - cut, sliced or diced
1/2 c. celery - diced
A few strips American cheese
1/4 tsp. margarine
1/8 tsp. Basil
Salt to taste

Toss lightly with french dressing.

— Mrs. Mart Geelhoed

POTATO SALAD DRESSING

2 eggs
2 tbsp. sugar
1/4 c. vinegar
3/4 c. water
1 tbsp. flour

Beat eggs and sugar together, add remaining ingredients and cook until thick, stirring constantly
Cool and pour over potato salad

— Mrs. Jim Elzinga

— Mrs. Tom Wiersma

Combine in blender or shake well

- 1 c. sugar
- $\frac{2}{3}$ c. catsup
- 1 c. salad oil
- 1 small grated onion
- $\frac{1}{2}$ c. vinegar
- $\frac{1}{2}$ green pepper, minced
- juice of 1 lemon
- 1 tsp. salt
- 1 tsp. paprika

FRENCH DRESSING

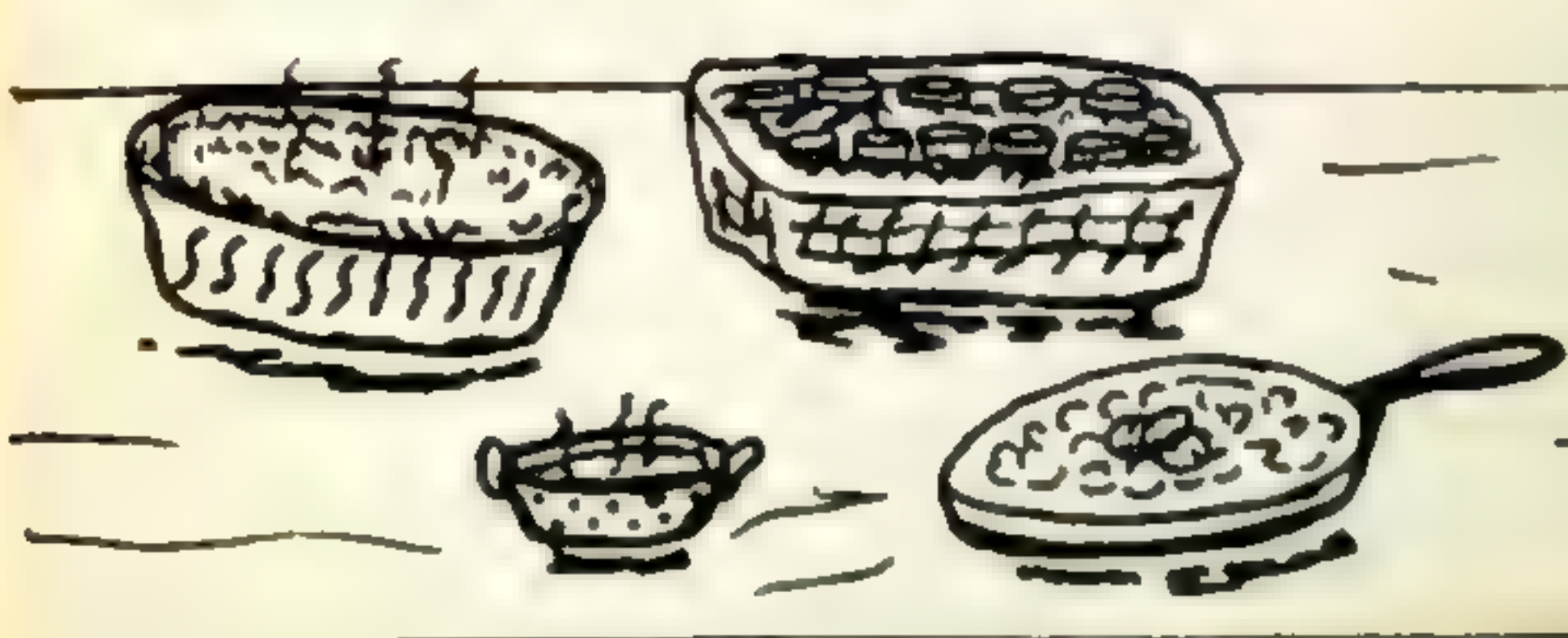
— Mrs. Roger Buist

Combine and chill.

- $\frac{3}{4}$ c. mayonnaise
- $\frac{1}{2}$ to 1 c. chili sauce
- 2 hard cooked eggs, diced fine
- $\frac{1}{4}$ c. sweet pickles, cut up (or pickle relish)
- $\frac{1}{8}$ c. onion, minced
- $\frac{1}{4}$ c. pimento

THOUSAND ISLAND DRESSING

Main Dishes



Biscuit-topped, savory . . .
Bubbly, well-seasoned . . .
Full course meal-in-a-dish.

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HAM POTATO BAKE

3 c. thinly sliced, cooked potatoes
(4 to 6 medium potatoes)
1 to 2 c. cubed cooked ham or canned luncheon meat
1 small onion, finely chopped
2 tbsp. chopped parsley
1 can (1 $\frac{1}{4}$ c.) condensed cream of celery soup
 $\frac{1}{2}$ c. milk

Mix together the cooked potatoes, ham (save some for the top) chopped onion and parsley in a 1 $\frac{1}{2}$ qt. casserole. Blend together the celery soup and milk, gently stir this liquid through the potato mixture. Put some of the cubed ham over the top. Bake in moderate oven at 350 degrees for 30 minutes.

Makes 6 servings.

— Mrs. Mart Geelhoed

INDIAN CHEESE BAKE

3 beaten eggs
 $\frac{1}{4}$ c. flour
2 tbsp. sugar
2 c. grated sharp cheddar cheese
2 — 1 lb. cans whole kernel corn
1 pkg. dried chopped beef

Combine eggs, flour, sugar and beat well. Add cheese, corn and dried beef. Pour mixture into greased 1 $\frac{1}{2}$ qt. casserole and bake at 350 degrees for 1 hour. Serves 8

— Mrs. Jim Elzinga

— Mrs. Jim Elzinga

Bake at 350 degrees for 1 hour.

Combine ingredients together in a greased 2 qt casserole, reserving $\frac{1}{2}$ c cornflake crumbs for garnish.
 2 c. cooked noodles
 $\frac{1}{4}$ c. chopped green pepper
 1 lb. minced ham
 1 beaten egg
 2 tbsp melted butter
 1 lb. 1 oz. can creamed corn
 $\frac{3}{4}$ c. shredded cheese
 $\frac{1}{2}$ c. cornflake crumbs

HAM AND NOODLES HOT DISH

— Mrs. Robert Van Laar

Mix all together and bake at 350 degrees for $1\frac{1}{2}$ hour. Serves 6.

1 can of corn beef
 $\frac{1}{2}$ c. shredded Velveeta cheese
 1 can cream of chicken soup
 7 oz. bag of noodles (cooked)
 $\frac{1}{4}$ c. chopped onion
 $\frac{1}{4}$ c. chopped celery
 1 c. drained peas
 1 c. milk

CORN BEEF CASSEROLE

HOT GERMAN POTATO SALAD

8 medium potatoes
 $\frac{1}{2}$ c chopped onion
 16 slices bacon
 2 tbsp flour
 2 tbsp. sugar
 1 tsp. celery seed
 $1\frac{1}{2}$ tsp. salt
 dash pepper
 $\frac{2}{3}$ c. vinegar
 $\frac{1}{2}$ c. water

Cook potatoes in jackets until tender. Fry bacon until crisp. Drain and crumble. (Save 4 tbsp. bacon fat.)

Add onions to bacon fat and cook 1 minute. Blend in flour, sugar, celery seed, salt and pepper. Add vinegar and water. Cook and stir until thick. Add bacon. Peel and slice the potatoes. Pour dressing over potatoes, toss lightly and serve hot.

— Mrs. Alvin Bruursema

GERMAN POTATO SALAD

5 cans Irish potatoes or 14 medium potatoes cooked in jackets. Peel and slice, and salt and pepper in layers. Slice small onion. Separate into rings. Put over potatoes in layers, fry $\frac{1}{2}$ lb. bacon crisp, crumble over potatoes. Combine the bacon grease, 2 tbsp corn starch, 1 c. vinegar and 1 c. sugar. Heat and pour over potatoes. Let stand 5 or 10 minutes. Mix lightly. Refrigerate at least 2 hours. Mix lightly again. Bake 30 to 35 minutes at 325 degrees. Sprinkle with parsley. Serve warm.

— Mrs. Dick Rue

—Mrs. David Skutt

Try basting a clove studded ham with Coca Cola. It contains the sugar and other flavors which add to the ham flavor.

—Mrs. Orville Palma

Simmer spareribs in 1 c. water until tender, about 30 minutes; drain. Combine remaining ingredients and cook until transparent. Let set. Rub the drained spareribs with a paste made by combining 1 1/2 tbsps soy sauce and 2 tbsps cornstarch. Drop them in deep fat (365 degrees) until brown, about 1 minute. Drain on a paper towel. Stir them into the first mixture and serve. They can be stored in the refrigerator until ready to serve, at which time they can be quickly heated.

2 lbs. spareribs, cut into 2 in. pieces 1 tbsps. cornstarch
1 c. water
1/2 c. sugar
3 tbsps. soy sauce
1/2 c. vinegar

SWEET-SOUR SPARERIBS

—Mrs. Lee Wassink

1 1/2 hours, turning meat occasionally. Pour this mixture over the meat and bake about

2 c. water
1 tsp. chili powder
1/3 c. Worcestershire Sauce
1 c. catsup

Heat together in a sauce pan.

Place 3-4 lbs. spareribs in pan with meaty side up. Cut slices of onions over top. Brown in 450 degree oven for 30 minutes. Reduce heat to 350 degrees.

BARBECUED SPARERIBS

BARBECUED SPARE RIBS

3 or 4 lbs of spareribs	salt to taste
1 medium onion	3/4 c catsup
2 tbsps vinegar	2 tbsps. Worcestershire sauce
2 tbsps. lemon juice	1 tsp. dry mustard
2 tbsps. brown sugar	2 c of water

Oven 375 degrees

Put ribs in pan, cover bottom with water, turn over to brown. Cover part of the time. The last hour of baking time, pour fat from ribs and pour sauce over them, keep basting for about 1 hour

—Mrs. George Grasman

BAKED BEANS

1 lb. beans	1/2 lb. bacon
1/2 can tomato soup	1/2 c. brown sugar
1/2 c. catsup	salt to taste

1. Soak beans overnight
2. Par boil with 1 tsp. soda for 5 min., discard water
3. Using warm water, boil beans until they are done (at least 1 to 1 1/2 hours)
4. Slice and fry bacon, heat soup, catsup and sugar. Add to beans
5. Cover roaster and place in oven at 200 degrees for 5 hours. Stir if needed

—Mrs. Sanford De Harn

—Mrs. Don Koolenga

Top with additional bacon

Bake at 350 degrees for 30 minutes

In skillet, cook bacon. Remove and crumble. Cook onions in drippings. Stir in soup, water salt and pepper. Add potatoes and beans. Put into $1\frac{1}{2}$ qt casserole. Stand up quartered franks around edge

$\frac{1}{2}$ tsp. salt — dash of pepper

$\frac{1}{2}$ lb. franks split and cut in half

1 c. cooked cut green beans

3 c. sliced cooked potatoes

1 can cream of mushroom soup

$\frac{1}{2}$ c. water

$\frac{1}{2}$ c. chopped onion

2 slices bacon

FRANKFURTER CROWN CASSEROLE

PENNY SUPPER

6 wieners thinly sliced in disks

4 cooked potatoes diced (medium potatoes)

2 tbsp. minced onion

$\frac{1}{4}$ c. soft butter or margarine

1 c. left over peas or beans or both

1 can cream of chicken soup

1 tsp. prepared mustard

salt and pepper to taste

Cream of mushroom or cream of celery may be used instead of the chicken soup

Combine all ingredients in a bowl and stir lightly until well mixed.

Put in 7 by 11 in. baking dish and dot with reserved wiener "pennies". Cover tightly with foil and bake in a 350 degree oven for 30 minutes Serves 6.

For quickie dish combine all of the ingredients in a heavy skillet and heat until bubbly.

— Mrs. William Dreise

— Mrs. Fred Kerstra

Yield: 10-12 servings.

refrigerated overnight before baking.
 crumbs and cheese. Casserole may be prepared and
 buttered corn flakes may be substituted for bread
 golden brown and bubbling hot. NOTE: If desired
 Bake in 375 degree oven for 30 minutes or until
 Mix crumbs and cheese; sprinkle over casserole
 Add salt. Pour mixture into a greased 2 qt. casserole
 Add mushroom soup, chicken, and pimento; heat
 cook over hot water, stirring constantly until smooth
 soft. Blend in flour to make a paste. Add milk and
 saute with onion and green pepper in butter until
 Cook celery in 1-in. of boiling water until tender or

- 1 c. American cheese, grated
- 1 c. soft bread crumbs
- 1/4 tsp. salt
- 2 tsp. pimento, minced
- 4 c. cooked chicken, diced
- 1 can cream of mushroom soup
- 3 c. milk
- 6 tbsp. flour
- 5 tbsp. butter
- 2 tsp. green pepper, minced (optional)
- 1 medium onion, chopped
- 1 c. celery, diced

PLANTATION CHICKEN

CHICKEN CASSEROLE

Mix together:
 3 c cooked cut up chicken (3 medium breasts)
 1 c celery sliced diagonally
 3/4 c. almond slivers
 3/4 tsp. salt
 3/4 tsp. Accent
 Add:
 3 tsp. grated onions
 3/4 c. mayonnaise
 3 tbsp. lemon juice
 3/4 c. sour cream
 Crush: 1 1/2 c. potato chips
 3/4 c shredded Velveeta cheese
 Sprinkle over top
 Bake at 425 degrees for 20 minutes uncovered
 Serves 12.
 Put cheese on last few minutes

— Mrs Henry Vanden Burg

SCALLOPED CHICKEN

1 cooked chicken (cut-up)
 3 c. cooked rice (1 c. raw equals 3 c. cooked)
 2 c. soft bread crumbs
 2 c. chicken broth
 1 can cream of mushroom soup
 1/2 small jar pimento
 4 well-beaten eggs
 salt and pepper

Mix all the ingredients together and put in 9x13
 in. pan. Bake for one hour at 350 degrees. Top with
 crushed potato chips if desired

Serves approximately 16

— Mrs. Orville Pasma

— Mrs. Simon Grassman

1 1/2 lb. hamburger
1 1/2 tsp. salt
1/8 tsp. pepper
1 tsp. oregano
1 egg
1 small onion
1 c. tomato juice or (1/4 can tomato soup and milk to fill 1 c.)
3/4 c. Rolled oats
Mix all together and shape into 1 in. meat balls. Brown under broiler, then place in baking dish. Cover with sauce made of:
1 c. tomato soup
1 tsp. oregano
1/4 to 1/2 c. water (use drippings from broiler pan)
Cover and bake at 350 degrees for about 1 hour, basting occasionally.

PIZZA MEAT BALLS

— Mrs. Henry Vanden Burg

8 center cut pork chops
2 eggs, slightly beaten
14 double salines, finely crushed
Milk to cover, salt and pepper
Dip chops in eggs and cover with cracker crumbs Brown in shortening until crisp and golden. Place in shallow baking dish. Pour enough milk over to cover Bake at 375 degrees for 1 hour after milk bubbles

CHICKEN CHOPS

MEAT BALLS WITH SPICY SAUCE

Meat balls:

- 2 eggs, beaten
- 1 c. milk
- 1 c. soda crackers, crushed
- 2 lbs. lean ground beef
- 2 tsp. salt
- 1 tsp. pepper
- 2 tbsp. onion juice

To beaten eggs add milk and cracker crumbs, add remaining ingredients and mix thoroughly. Form mixture into small, round balls about one in. diameter Place on cooky sheet about one in. apart. Broil on both sides until brown and cooked through.

Sauce:

- 3/4 c. chopped onion
- 1 clove garlic
- 5 tbsp. olive oil
- 2 — 1 lb. cans tomatoes
- 2 — 6 oz. cans tomato paste
- 1 tbsp. sugar
- 1 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 rounded tbsp. oregano
- 2 tbsp. parsley flakes
- 1/2 tsp. basil leaves
- 1 bay leaf

Brown onion and garlic in olive oil in large skillet Add remaining ingredients in order listed and simmer for one-half hour. Remove garlic and pour sauce over hot meat balls. Meat balls and sauce may be made ahead and frozen separately.

— Mrs. Evert Butler

— Mrs. Evert Butler

Mix and put in loaf pan. Bake 1 hour at 375 degrees
 1 1/2 lbs. ground beef
 1 can mushroom soup
 1 c. small bread cubes
 1/4 c. finely chopped onions
 1/2 tsp. salt
 Dash of pepper

FLUFFY MEAT LOAF

— Mrs. Marvin Veldhouse

Bake at 350 degrees about 1 hour or till done.

Mix all together.

1 can cream of mushroom soup
 1 can whole kernel corn
 5 or 6 potatoes (peeled and cubed)
 1 pkg. smokey links (cut up)

HOT DISH

— Mrs. Jim Elzinga

325 degrees until firm.

Combine and bake in buttered casserole dish at
 1 1/2 tsp. melted butter
 1 tsp. sugar
 2 beaten eggs
 2 c. canned (cream style) corn
 2 c. scalded milk
 1 tsp. salt
 1/8 tsp. pepper

CORN PUDDING

— Mrs. Dick Rus

Make meat loaf, put in bottom of casserole dish
 Slice potatoes on top of meat loaf. Add salt. One can
 cream style corn on top of potatoes. Bake at 350 de-
 grees for 1 1/2 to 2 hours covered.

SHEPHERD'S PIE CASSEROLE

SCALLOPED POTATOES

8 medium potatoes, thinly sliced (2 qts.)
 1/4 c. chopped green pepper
 1/4 c. minced onion
 1 can condensed cream of mushroom soup
 1 c. milk
 2 tsp. salt and dash of pepper

Alternate layers of potatoes, green peppers and
 onions in 2 qt. casserole. Combine soup, milk and
 seasoning; pour over potatoes

Cover; bake in moderate oven at 350 degrees for
 45 minutes. Remove cover and bake 20 minutes longer
 or till potatoes are tender.

— Mrs. Ray Steenwyk

CREAM CHEESE POTATOES

10 potatoes
 1/2 c. butter
 milk, as desired
 1 tbsp. onion flakes
 8 oz. pkg. cream cheese

Cook and whip potatoes adding milk and butter
 Add onion and cream cheese. Whip again. Place in
 covered casserole and bake 25 minutes at 325 degrees

— Mrs. Ken Ball

— Mrs. Art Mulder

Cook: 2 c. macaroni (sea shell or elbow)
1 tsp. salt
Drain in colander and cool by running cold water through.
Add: 1 can tuna
2 stalks celery (chopped)
1/4 c. green pepper (chopped)
tomato wedges
a few strips of bacon fried and crumbled
Mix with salad dressing.

HOT DAY CASSEROLE

— Mrs. Sidney De Jong

Combine rice, onion and celery. Add raw steak cut into small pieces. Dilute soup with an equal amount of water. Add soy sauce and salt. Bake in a greased casserole for 1 1/2 hours at 300 degrees.
1 lb. pork steak — cubed
1/2 c. uncooked rice
1/2 c. chopped onion
1/2 c. cut celery
1 — 10-oz. can cream of mushroom soup
2 tsp. soy sauce
1/2 tsp. salt

PORK AND RICE CASSEROLE

PASTIES

1 lb. ground round steak
1/2 lb. ground pork and suet
1 tsp. salt
pepper
1 onion
6 carrots
2 potatoes
2 crust pastry for pie

Dice carrots, potatoes, onions and add other ingredients. Mix together. Place pie crust in bottom. Add filling. Then top crust. Flute and cut slits. Bake at 425 degrees for 1 hour. Then at 300 degrees for 1/2 hour. May be made as individual pies in small pans

— Mrs. Sidney De Jong

RICE AND HAMBURG CASSEROLE

1 lb. hamburger, brown with a little onion
1/2 c. rice
1 1/2 c. water, simmer for 10 minutes
1 can cream of chicken soup
1 can cream of celery soup

Mix all together, top with cracker crumbs, pats of butter.

Bake at 350 degrees for 1 hour.

— Mrs. Nick Groendyk

— Mrs. Robert Vander Kam

—Mrs. Don Kooienga

1 1/2 hours.
Brown onion, add hamburger, fry. Add water and celery, simmer 10 minutes or more. Put in casserole with raw rice and soup. Bake at 350 degrees for 1 1/2 hours.

DELISH CASSEROLE

—Mrs. Ray Vanden Berg

very good).
Sprinkle top with crushed soda crackers mixed with melted oleo. Bake at 350 degrees for 1 hour. (You can sprinkle top with grated parmesan cheese. This is 1 pkg. mixed vegetables

1 can cream of mushroom soup
Mix with: 2 large can Franco American Spaghett

onion

Brown: 2 lbs. hamburger

FRANCO AMERICAN SPAGHETTI HOT DISH

DELICIOUS HOT DISH

1 lb. ground beef
little onion
1 can tomato soup
little mustard
1 tsp. salt

Brown ground beef and onion. Put all ingredients in a greased casserole dish and add 2 c. dried beans and 1 tsp brown sugar. Top with 3 sliced apples.

Cover and bake at 350 degrees for about 1 hour

—Mrs. Jim Elzinga

TEXAS CASSEROLE

1 c. uncooked rice
1 lb. hamburger or more
1 medium chopped onion
1 green pepper (chopped)
4 stalks cut up celery
2 tomatoes or 1 can tomatoes
1 can beef broth soup (bouillon)

Brown hamburger in butter until it separates. Add onion, green pepper and celery. Cook over low heat until barely tender (about 15 minutes covered). Put uncooked rice in bottom of 2 qt casserole. Spread with tomatoes. Cover with hamburger, vegetable mixture. Pour undiluted bouillon soup over all.

Bake in 350 degrees pre-heated oven for 1 1/2 or 2 hours. Serves six or more.

—Mrs. Fred Kroll

— Mrs. Orville Pasma

Mix soup and water, add all the other ingredients, reserving $\frac{1}{4}$ c. each of the cashews and noodles for garnish. Bake 40 minutes at 325 degrees. Dress top with nuts and noodles before serving.

CHOW MEIN HOT DISH

— Mrs. Andrew Gelder

Heat and stir, spoon over squares. $\frac{1}{2}$ to $\frac{3}{4}$ c. milk
1 can cream of chicken soup
1 can cream of mushroom soup
Cut into squares and serve with:
cover and brown. Sprinkle with crushed potato chips. Bake covered about 2 hours at 300 degrees. Remove pan. Chill in refrigerator a few hours or overnight. Combine all ingredients. Spoon into a 9 by 13 in. salt and pepper to taste
 $\frac{1}{4}$ tsp. garlic salt
4 c. milk
1 c. grated carrots
1 medium green pepper — diced
1 medium onion — chopped
1 c. uncooked rice
1 lb. ground beef

SUPERIOR CASSEBOLE

TURKEY BOMBAY

$\frac{1}{2}$ c. diced green pepper
1 small onion minced
 $\frac{1}{2}$ c. oleo
1 c. chopped pared apple
1 c. raw rice
 $2\frac{1}{2}$ c. broth or water
 $\frac{3}{4}$ c. tomato juice
 $\frac{1}{2}$ tsp. pepper
4 c. turkey or chicken
 $\frac{1}{2}$ c. grated cheese over top
Bake at 350 degrees for $1\frac{1}{2}$ hours.

— Mrs. Tom Wiersma

CRISPY BAKED CHICKEN

Dip pieces of chicken in melted oleo.
Roll in corn flake crumbs.
Arrange in baking pan lined with foil; pieces just touching in a single layer. Sprinkle with salt to taste.
Cover and bake $2\frac{1}{2}$ hours at 325 degrees.
Uncover last half hour to get crispy.

— Mrs. Mart Geelhoed

EISENHOWER CHICKEN

1 large fryer	1 c. catsup
$\frac{1}{2}$ c. celery diced	salt to taste
$\frac{1}{4}$ c. lemon juice	1 chopped onion
1 c. water	2 tbsp. brown sugar
2 tbsp. vinegar	dash of pepper
2 tbsp. fat	

Cut up chicken, season and brown. Remove to casserole. Add ingredients and bake at 350 degrees for 1 hour, basting occasionally

— Mrs. Tom Wiersma

3 tbsp. butter
 $\frac{1}{2}$ c. flour
 1 c. chicken broth
 $\frac{1}{2}$ c. top milk
 2 c. cooked cut up chicken
 1 c. celery partly cooked
 1 c. cooked frozen peas
 2 tbsp. minced onion
 Melt butter and add flour, milk and chicken broth.
 Cook until thick.
 Add chicken and vegetables and put in casserole.
 Top with crust: use "Rolled Bisquick" recipe. Roll
 out to $\frac{1}{4}$ in. in thickness or enough to cover an 8 by
 8 in. pan. Bake for 20 minutes at 375 degrees.

— Mrs. Neal Vanden Band

CHICKEN PIE

In a 9 by 13 in. pan put:
 1 c. rice
 2 c. boiling water
 celery (1 or 2 stalks)
 1 can cream of mushroom soup
 1 can cream of celery soup
 Lay pieces of raw chicken on top.
 Sprinkle with pepper and paprika.
 Over top sprinkle 1 pkg. Lipton Onion soup mix.
 Cover tightly with foil.
 Bake at 350 degrees for 3 hours.
 (Do not peek while baking).

— Mrs. Andrew Gelder

CHICKEN AND RICE HOT DISH

7 CAN CASSEROLE

2 cans boned chicken
 1 can chicken rice soup
 1 can cream of mushroom soup
 1 can pimentos
 1 small can evaporated milk
 1 can chow mein noodles

Mix together. Put in buttered dish. Sprinkle more
 noodles on top.

Bake at 350 degrees for 1 hour.

— Mrs. John Van Eerden

CHOP-STICK TUNA

1 can cream of mushroom soup
 $\frac{1}{4}$ c. water. Mix together.

Add: 1 can drained tuna

$\frac{1}{4}$ c. diced celery

$\frac{1}{4}$ c. chopped onion

1 can Chow Mein noodles. Place most on the top.

Pour into ungreased pie pan or flat pan and bake
 for 15 minutes at 375 degrees.

— Mrs. Henry Vanden Burg

—Mrs. Russell Hibma

Bake at 350 degrees for 25 to 30 minutes.

Top with crumbs.

Place in $1\frac{1}{2}$ or 2 qt. casserole.

to boil. Add noodles and tuna.

Stir in soup, milk, pimento, salt and pepper. Bring

and cook until tender.

Melt Crisco in large skillet, add onion, green pepper

Cook noodles in salted water until done. Drain.

Preheat oven at 350 degrees.

$\frac{1}{2}$ c. bread crumbs or potato chip crumbs

1 can ($6\frac{1}{2}$ or 7 oz.) tuna

$\frac{1}{8}$ tsp. pepper

1 tsp. salt

1 tbsp. chopped pimento

$\frac{1}{2}$ c. milk

1 — $10\frac{1}{2}$ oz. can cheddar cheese soup

2 tbsp. chopped green pepper

$\frac{1}{3}$ c. chopped onion

$\frac{1}{2}$ c. Crisco

4 oz. noodles

TUNA NOODLE CRISP

HAM AND BEAN CASSEROLE

Loaf:

1 lb. ground cooked ham

$\frac{1}{3}$ c. dry bread crumbs

1 tbsp. chopped parsley

$\frac{1}{3}$ c. milk

2 beaten eggs

2 tbsp. chopped onion

Glaze:

$\frac{1}{2}$ c. brown sugar

$\frac{1}{4}$ c. vinegar

2 tbsp. dry mustard

Filling:

1 can (1 lb.) pork and beans with tomato sauce

1 c. (1 medium) chopped apple

Combine loaf ingredients; mix well and form in a ring by pressing evenly around sides of a deep $1\frac{1}{2}$ qt. round casserole. Bake at 350 degrees for 20 minutes. Meanwhile combine glaze ingredients in saucepan and boil one minute. Add 2 tbsp. glaze to beans and apple mixture. Remove casserole from oven, place bean mixture in center of loaf and baste loaf and beans with glaze. Return to oven for 30 minutes. Baste and bake 15 minutes more.

—Mrs. Jim Elzinga

—Mrs. Gerben De Jong

3 hours before serving boil beans in 2 qt. water and 1 tsp. salt for 2 minutes. Let stand one hour. Add onion (with cloves) celery stalks and bay leaf. Simmer, covered 1 hour. Meanwhile brown pork, add 1 1/2 tsp. salt, garlic and 1 1/2 c. water. Simmer 40 minutes. Add tomato puree, simmer 20 minutes more. Drain beans, remove onion, celery and bay leaf. Stir beans into pork and simmer 10 minutes longer. Makes 6 servings.

1 lb. dried navy beans
salt
1 onion studded with 3 cloves
2 celery stalks
1 bay leaf
2 tbsp. shortening
2 lb. boneless pork shoulder cut into 1 in. cubes
1 c. chopped onion
1 clove garlic minced
1 c. tomato puree
1/4 tsp. pepper

PORK AND BEAN STEW

BAKED BEANS

3 cans pork and beans or 1 great big can
6 slices bacon cut
1 green pepper cut fine
2 tbsp. chili sauce, optional
1 onion
1/3 box light brown sugar
1/2 bottle catsup

Brown bacon, onion and pepper, add sugar and catsup. Pour on beans, mix well.

Bake at 325 degrees for 1 hour

— Mrs. Sidney De Jong

PORK ROAST CASSEROLE

3 lb. pork roast cubed and cooked
1/2 c. juice of the meat
3 c. cooked noodles
1/2 c. milk
1 can cream of mushroom soup
1 can cream of chicken soup
1 small can pimento (optional)

Mix in large casserole and dab with butter. Bake 2 hours at 350 degrees

— Mrs. Alvin Bruursema

DELICIOUS CASSEROLE

1 lb. veal and pork. Brown. Add onion and small amount of water. Simmer.

Add 3 c. noodles, 1 can cream of mushroom soup, 1 can chicken vegetable soup and peas or corn and 1/2 c. sour cream.

Bake at 350 degrees about 1 hour.

— Mrs. Henry Vanden Burg

— Mrs. Donald L. Schutte

at 350 degrees.
reserving 1/2 can of noodles for topping. Bake 1 hr
celery. Simmer 5 mins. Add remaining ingredients
You sauce. Add water from bean sprouts, onion and
Fry meat, when browned add salt, sugar and Show
1 can chow mein noodles
1 can cream chicken soup
1 can mushroom soup
2 tbsp. Show-You sauce
1 can bean sprouts
1 c. celery — chopped
1 med. onion — sliced
1 tsp. salt
1 tsp. sugar
3 pork steaks — cubed

CHOP SUEY CASSEROLE

— Mrs. Donald Schutte

1 1/2 hours at 375 degrees.
into baking dish and top with bacon slices. Bake
Combine remaining ingredients, add to beans. Pour
tender, making sure there remains plenty of juice.
Wash beans. Soak 5 hours. Cook without salt until
1/2 c. catsup
1 medium onion — chopped
1/4 c. molasses
1 tsp. dry mustard
3/4 c. brown sugar
1 1/2 tsp. salt
1 lb. navy beans (pinto or pea size)

BAKED BEANS

CHOP SUEY CASSEROLE

1 1/2 lb. Chop Suey meat. Brown and simmer with 1
onion and 1 c. celery.

Add 1 can cream of mushroom soup

1 can mushrooms

2 tbsp. Worcestershire sauce

1 can cream of chicken soup

1/4 pkg. very fine flat noodles (cooked)

Sprinkle 1 can chow mein noodles on top

Bake 1 hour at 350 degrees.

— Mrs. Tom Wiersma

BEEF STEW

1 lb. cubed beef

2 tbsp flour

2 1/2 tsp. salt

1/4 tsp. pepper

2 tbsp. fat

1 tsp. garlic

2 1/2 c. water

1 tsp. Worcestershire sauce

1 medium onion (diced)

1 bay leaf

3/4 c. diced celery

2 c. carrots

2 c. diced potatoes

Put flour, salt, pepper over meat. Brown in fat. Add
garlic, water, sauce, onion and bay leaf and simmer
for 1 1/2 hours. Add remaining ingredients and simmer
about 2 more hours

— Mrs. Roger Kuiper

—Mrs. Dick Rus

Brown hamburger, onion, and green pepper till onion is golden brown. Do not break up meat too fine. Cook a white sauce of the butter, flour, salt, pepper, and the milk. Add the meat mixture and potatoes. Mix lightly. Put into buttered casserole and lay slices of cheese over the top. Bake at 350 degrees for 20 to 25 minutes.

1 lb. hamburger
1 medium onion chopped
2 tsp green pepper (chopped)
1 tsp. Worcestershire sauce (may omit)
2 or 2½ c. cooked potatoes cubed
4 tbsp. butter
5 tbsp. flour
1 tsp. salt
¼ tsp. pepper
2 c. milk

BUSY DAY CASSEROLE

DINNER IN A DISH

1 lb. ground beef
3 large potatoes
3 onions
1 tsp salt, little pepper
2 — 1 lb cans cream style corn
1 can tomato soup

Brown ground beef slightly leaving meat in chunks. Slice potatoes and onions about ¼ in thick. In the bottom of a 2 qt. casserole place ground beef, next potatoes then onions. Sprinkle each layer with salt and pepper.

Next corn. Pour tomato soup over all.

Bake in oven that has been preheated at 350 degrees for 1½ hours.

—Mrs. Sidney De Jong

—Mrs Roger Kuipers

EASY CASSEROLE

1 lb. ground beef
1 onion
1 large can spaghetti or spaghettios
1 can Veg-all

Brown ground beef and onion in a little oleo. Add other ingredients.

Bake in a greased casserole at 300 degrees for ½ hour.

—Mrs. Sidney De Jong

—Mrs. John Morren

1 lb. ground beef
1 onion
3 c. water
1 can mushroom steak sauce (little can)
1 c. celery leaves
2 carrots — cut
2 or 3 potatoes (quartered)
salt and pepper to taste
Brown beef, onion, over low heat. Add water, salt, pepper and vegetables. Bring to a boil and turn heat down. Simmer until vegetables are done. Stir in mushroom sauce.

GROUND BEEF STEW

—Mrs. Henry Beute

5 raw potatoes
1 lb. hamburger (or 2 c. left over roast beef)
1 medium onion (diced)
1 can vegetable beef soup (undiluted)
1 can cream of mushroom soup (undiluted)
potato chips
Slice potatoes in a buttered casserole, break up raw meat (or left over meat), add vegetable soup, onion and mushroom soup.
Crumble potato chips on top. Cover and bake for 50-60 minutes at 325 degrees.

THANK YOU CASSEROLE

HAMBURGER CASSEROLE

1 lb. hamburger
1 small onion
1 can tomato soup
celery salt
garlic salt
bay leaf (ground)
1 pkg noodles
2 c. bread crumbs, browned in butter

Fry hamburger and onion till tender. Cook noodles as directed on package. Combine the two mixtures and add soup and season to taste. Top with bread crumbs and bake at 350 degrees for 1 hour

—Mrs. Roger Timmer

HAMBURG POTATO CASSEROLE

Brown together:
1 lb. hamburger
1 medium onion
salt and pepper to taste

Pour off excess grease. Add 1 can cream of chicken soup or cream of celery soup. Pare and slice 5 medium potatoes put layers in buttered casserole. Cover with layer of meat mixture, then another of potatoes.

Pour enough milk over this that it shows around the edges. Bake at 350 degrees until done

—Mrs. Nick Groendyk

Canning & Preserves



Crisp, crunchy, colorful . . .
Spicy, tangy jars full . . .
Summertime flavors captured for
wintertime eating.

CANNING AND PRESERVES

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BREAD AND BUTTER PICKLES

25 to 30 medium pickles	6 c. sugar
8 white onions (chopped)	2 tbsp mustard seed
2 sweet peppers (chopped)	1 tsp. turmeric
1/2 c salt	1/2 tsp. cloves
5 c cider vinegar	

Wash pickles and slice thin. Add onions, peppers and salt, let stand 3 hours or over night. Combine remaining ingredients and bring to a boil. Add drained pickle mixture and heat thoroughly, but do not boil. Pack in hot jars; seal.

A head of dill can be packed on top of each jar if you like a little dill flavor.

—Mrs. Jim Elzinga

BREAD AND BUTTER PICKLES

Cut up and mix:	1 red sweet pepper
6 medium onions	4 qt. sliced pickles
1 green pepper	

Put in large pan in layers, first pickles, then onion mixture, etc. As you proceed sprinkle 1/3 c. salt and 1 tray ice cubes throughout. Also put 1 tray ice cubes on top. Let stand 3 hours. Drain water off.

Combine:	3 c. white vinegar
5 c. sugar	1 1/2 tsp. celery seed
1 1/2 tsp. turmeric	2 tbsp. mustard seed

Pour over pickles and heat to boiling. Put in prepared jars and seal. Should stand one month before using for use.

—Mrs. Marve Veldhouse

—Mrs. Merle Meengs

If proper lids are used these pickles will not ferment.
 For best results place jars in water canner and let water come to a boil, simmer 5 minutes.
 to a boil and pour over pickles in jars and seal
 and top of jar. Bring water, vinegar, salt, and alum
 them in jars or quarter lengthwise. Put dill in bottom
 Scrub cucumbers. Prick with fork before putting
 dill
 1 c. coarse salt
 3 qt. water (not softened water)
 1 qt. vinegar
 1 tsp. alum

DILL PICKLES

—Mrs. Ken Ball

Brine: (enough for about 8 qt.)
 4 qt. water
 1 qt. vinegar
 1 c. salt
 Scrub and prick pickles. Put garlic clove, onion
 slice and some dill on bottom and top of each jar of
 pickles. Fill with boiling brine and seal
 Put jars in canner in hot water and bring to a boil
 Remove from stove and let stand in hot water 20
 minutes. Remove from canner.

DILL PICKLES

SWEET DILL PICKLES

Wash cucumbers and soak in clear cold water over night. Slice pickles and pack in jars

Mix:

4 c. bulk vinegar	2½ c. sugar
1½ c. water	⅓ c. salt

Bring to boil and pour over pickles. Put one head of dill at the top of each jar. Seal. Yield: enough liquid for 4 qt.

—Mrs. Douglas Bonnema

ICICLE PICKLES

1 peck small dill size pickles

Step 1:

Wash and slice pickles. Pour 1 pint salt and 1 gallon boiling water over pickles and let stand 1 week. Drain.

Step 2:

Pour boiling water on pickles and let stand 24 hours. Drain.

Step 3:

Pour boiling water and 1 piece of alum the size of a walnut on pickles and let stand 24 hours, stirring occasionally. Drain.

Step 4:

Make syrup:

6 lb. sugar
 2½ pints vinegar
 1 handful of mixed spices

Let come to a boil. Pour over pickles. Reheat syrup for four days and then put in cans.

—Mrs. St Geers

—Mrs. Jim Elzinga

Makes 12—8 oz. jars.
Delicious on hot dogs and hamburgers.
Add remaining ingredients, heat stirring occasionally, until mixture boils. Simmer gently for about 15 minutes, then ladle into hot jars and seal.
Put carrots, peppers, onions through coarse blade of food chopper. (There should be about 14 c.) Place in large pan, add boiling water to cover, let stand 5 minutes, drain well.
20 medium carrots
4 large green peppers (cored)
4 large red peppers (cored)
6 large onions (peeled)
2 c. sugar
2 tsp. salt
1 tbsp. dry mustard
2 c. cider vinegar

CARROT RELISH

—Mrs. Ben Bonnema

1 qt. processed dills (not Kosher)
Cut and quarter pickles.
Wash good and let dry on paper towel.
Rinse jar out good.
Put pickles back in jar.
Bring to boil:
1/2 c. vinegar
2 c. sugar
1/2 tsp. celery seed
Pour over pickles. Seal jar. Shake jar a few times as they cool.

EASY SWEET PICKLES

CARROT-CUCUMBER RELISH

6 large cucumbers	1 1/2 c. vinegar
6 medium carrots	2 1/2 c. sugar
2 medium onions	1 1/2 tsp. celery seed
2 tbsp. salt	1 1/2 tsp. mustard seed

Grind together cukes, carrots and onions using coarse blade. Sprinkle with salt; let stand 3 hours. Drain. Combine remaining ingredients in large pan, bring just to boil. Add cuke mixture; simmer 20 minutes. Pack in hot, sterilized jars, seal. Makes 2 pints (I triple this recipe for 6 pints).

—Mrs. Jim Elzinga

INDIAN RELISH

1 red pepper
1 green pepper
2 c. onions
2 c. cucumbers
2 c. green tomatoes

Grind and put in salt water for 3 hours or overnight

Drain and let stand in clean water for 1 hour. Drain and add:

1 c. vinegar	1 tbsp. turmeric
1 1/2 c. sugar	1 tbsp. celery seed
1/2 tbsp. dry mustard	1 tbsp. flour

Bring slowly to a boil and simmer for 1 1/2 hours. Pack in hot jars and seal.

—Mrs. Jim Elzinga

—Mrs. Donald L. Schutte

Boil for at least 2 hours until thick. Stir occasionally so it does not stick to pan. Seal in hot sterilized jars.

1 qt. vinegar
 6 large onions—chopped
 2 bunches celery—chopped
 3 green peppers—chopped 1 tsp. cinnamon
 2 tsp. salt
 3 1/2 c. brown sugar 1 tsp. nutmeg

CHILI SAUCE

—Mrs. Jim Elzinga

Yields 8 pints.

Put pears, peaches, onions, peppers through coarse knife of food chopper. Add chopped tomatoes, vinegar, sugar and salt. Tie spices loosely in a bag and add to other ingredients. Cook slowly stirring occasionally, about 2 hours or until mixture is thick. Remove spice bag. Ladle into hot jars; seal.

20 large ripe tomatoes, peeled and chopped
 8 pears, peeled and cored
 8 peaches, peeled and pitted
 6 large onions (peeled)
 2 sweet red peppers (cored)
 3 c. vinegar
 4 c. sugar
 2 tbsp. salt
 4 oz. whole pickling spices

VICTORY RELISH

ONION CHOP-CHOP

For hamburgs and hot dogs

3 1/2 c coarsely ground onions
 1/2 c ground green peppers
 1/4 c ground sweet red peppers
 1 c. white vinegar
 1 c. sugar
 1 1/2 tsp. salt

Combine onions and peppers. Cover with boiling water, set 5 mins Drain well Add remaining ingredients, stir well and simmer 25 minutes (Do not boil) Seal in sterilized jars.

—Mrs. Donald L. Schutte

IOWA CORN RELISH

Boil 20 ears of sweet corn for 5 minutes. Plunge into cold water, then cut kernels from cobs. Should make 2 1/2 qt. of kernels. Combine with

1 c. chopped green pepper
 1 c. chopped red pepper
 1 1/2 c. chopped onions (4 medium)
 1 c. chopped celery
 1 1/2 tbsp. mustard seed
 1 1/2 c. sugar
 1 tbsp salt
 1 tsp celery seed
 1/2 tsp. turmeric
 2 2/3 c. vinegar
 2 c. water

Simmer 20 minutes Pack into hot jars. Put on lids and process in boiling water bath 15 minutes. Tighten lids.

—Mrs. Jim Elzinga

—Mrs. Jim Elzinga

These are best in pies or desserts that are to be baked. (Remember the sugar and thickening are already in.)
Fill jar with blueberries. Pour on juice to within 1/2 in. from top. Seal and cook 15 minutes after water boils. Remove from heat and tighten covers.

1 1/4 c. sugar
1 c. water
3 level tbsp. tapioca

CANNED BLUEBERRIES (One Quart)

—Mrs. Jim Elzinga

Yields about 9 pints.

Add all ingredients together in large pan and bring slowly to a boil. Simmer one hour. Pack in jars and seal.

12 large ears of corn (cut off cob)
1 qt. cut tomatoes
1 pint chopped cucumbers
1 pint chopped onions
3 chopped green peppers
1 chopped red pepper
1 pint vinegar
1 pint sugar
1 tsp. celery seed
2 tbsp. salt
1 tbsp. turmeric

CORN RELISH

PICKLED BEETS

Cook and skin beets. Fill jars.

Boil brine:

3 1/2 c. vinegar
2 c. sugar
1 1/2 tsp. salt
2 sticks cinnamon
1 tbsp. all spice
1 1/2 c. water

Remove cinnamon sticks. Pour brine over beets in jars. Seal. Process in canner 20 minutes. Makes about 7 pints

—Mrs. Ken Ball

BEETS

Boil beets for 1-1 1/2 hours with 1 in. stem, add salt (For best results use Detroit dark red beets.)

Syrup:

4 c. sugar
2 c. vinegar
1/2 c. water

Put beets in can and pour over boiling syrup, Seal

—Mrs. John Morren

EASY FREEZER CORN

16 c. cut off corn
5 c. ice water
3/4 c. sugar
1/4 c. salt

Mix and pour in boxes.

—Mrs. John Morren

—Mrs. Jim Elzinga

about 3 1/2 pints.
Combine ingredients, cook slowly until apples are transparent (about 35 minutes). Seal in jars. Yields 2 c. chopped unpared apples
2 c. chopped, peeled, pitted peaches
1/2 c. lemon juice
3 c. sugar

APPLE-PEACH CONSERVE

—Mrs. Jim Elzinga

Simmer melon and peaches 20 minutes, stirring, add sugar and lemon juice. Boil until thick. Add nutmeg, salt, lemon peel; boil 3 minutes. Seal in hot jars. Makes 5 pints.
4 c. chopped, peeled cantaloupe
4 c. chopped, peeled peaches
6 c. sugar
1/4 c. lemon juice
1/2 tsp. nutmeg
1/4 tsp. salt
1 tsp. grated lemon peel

CANTALOUPE-PEACH CONSERVE

—Mrs. Jim Elzinga

Combine fruits and add pectin and sugar; mix well. Bring to a vigorous boil and boil hard one minute, stirring constantly. Remove from heat, skim, and pour into hot sterilized jars, seal. Makes 7 glasses.
3 1/2 c. pared, chopped ripe pears
3 1/2 c. peeled, chopped ripe peaches
1 pkg. powdered fruit pectin
4 1/2 c. sugar

PEAR-PEACH JAM

TROPICAL PEACH CONSERVE

3 c. mashed, very ripe peaches
1 6 oz. can frozen orange juice concentrate (thawed)
5 c. sugar
1 6 oz. bottle liquid fruit pectin
1 3 1/2 oz. can flaked coconut (1 1/3 c.)

Combine peaches and orange juice concentrate in a large pan, add sugar. Bring to a full rolling boil, boil hard 1 minute stirring constantly. Remove from heat, stir in liquid fruit pectin and coconut. Skim off foam. Ladle into hot jars, seal. Makes about 7 1/2 cups.

—Mrs. Jim Elzinga

PEACH CONSERVE

18 peaches (peeled, pitted)
5 oranges
sugar
1 c. maraschino cherries (chopped)

Put peaches and oranges through food chopper. Measure this mixture, add 1 1/2 times as much sugar as fruit. Cook until syrup sheets from spoon. Add cherries. Pour in hot jars, seal. Yields about 6 pints.

—Mrs. Jim Elzinga

STRAWBERRY JAM

6 c. sugar
5 c. strawberries

Combine sugar and berries in large pan and boil at least 20 minutes, stirring occasionally. Remove from heat and add juice of one lemon. Let cool. Skim excess foam. Let set in shallow pan overnight. Put in jars and seal with paraffin.

—Mrs. Elmer Miedema

Put in qt jar:
1 c. washed Concord grapes
 $\frac{1}{2}$ c. sugar
Fill jar with boiling water, stir slightly to dissolve
sugar and seal.
Process in simmering water bath 20 minutes.
To serve pour off juice and discard grapes.

EASY GRAPE JUICE

—Mrs. Jim Elzinga

5 c. cut rhubarb
4 c. sugar
Let stand overnight. In the morning, boil for 5
minutes in a hard boil. Add 1 pkg. strawberry jello,
seal in hot jars.

RHUBARB JAM

Boil and put 1 pkg. strawberry jello in. Keep cool
—Mrs. Henry Vanden Burg
—Mrs. Sid DeJong
—Mrs. Andrew Gelder

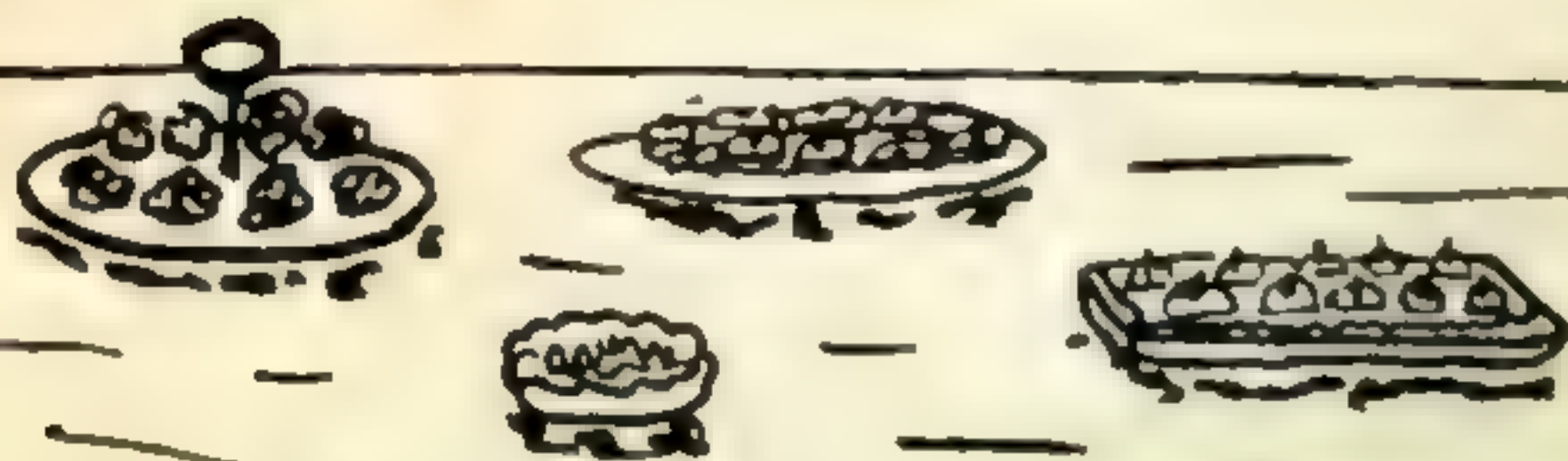
RHUBARB JAM

3 c. cut up rhubarb
1 c. crushed pineapple
3 c. sugar
Bring to boil, add 7 c. sugar and bring to rolling
boil. Put in jars. Set out overnight. Freeze.
—Mrs. John Morren

BLUEBERRY AND PEACH JAM

2 c. mashed peaches
2 c. blueberries—whole
1 box Sure-Jell

Bring to boil, add 7 c. sugar and bring to rolling
boil. Put in jars. Set out overnight. Freeze.



Creamy, puffy, sticky . . .
Nut-crunchy, tasty . . .
Homemade treats for sweet tooth
satisfaction.

CANDIES

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FUDGE

4 c sugar
 1 $\frac{1}{3}$ c. evaporated milk
 2 pkg Choco Bake
 $\frac{1}{4}$ c white Karo syrup
 $\frac{1}{2}$ tsp salt

Heat until melted stirring constantly uncovered to 234 degrees or soft ball stage Add $\frac{1}{4}$ c butter, 2 tsp vanilla, and cool Add nutmeats after stirring for about 5 minutes when about ready to pour into pan

—Mrs. Roger Timmer

EASY CREAMY FUDGE

1 large can Carnation milk
 4 $\frac{1}{2}$ c sugar
 1 7 $\frac{1}{2}$ oz can marshmallow creme
 3—6 oz. pkg. chocolate chips
 1 c. margarine
 2 c. chopped nuts

In a large saucepan boil the milk and sugar for 9 minutes stirring frequently with a wooden spoon (If you make $\frac{1}{2}$ the recipe, boil for 4 minutes) Add marshmallow creme, chocolate chips, and margarine Stir to blend completely. Add nuts, mix and pour into greased jelly roll pan. Cool in refrigerator

—Mrs. Roger Gritter

— 203 —

—Mrs. Lee Wassink

Boil 5 minutes:
1 lb. box powdered sugar
2 squares unsweetened chocolate
1 small can Pet milk
dash salt
Remove from heat and add:
12 marshmallows
2 tbsp. oleo
1 tsp. vanilla
nutmeats
Pour into slightly buttered 8x8 pan. Cut into 25 squares before too hard. Do not refrigerate

FUDGE

—Mrs. John Morren

4 1/2 c. sugar
1 tsp. salt
1 stick oleo
1 can evaporated milk
Boil 8-10 minutes after full boil. (gently)
Remove from heat and add:
1—12 oz. pkg. chocolate chips
4 German sweet bars
1 large Hershey bar
1 1/2 pints marshmallow cream
2 tsp. vanilla
4 c. nuts
Mix last until well blended. Pour in pans. Cool several hours before serving.

FUDGE

PEANUT BRITTLE

2 c. sugar
1 c. light corn syrup
1/2 c. hot water
1 tsp. salt
2 c. raw unsalted peanuts
1 tbsp. butter
1 tsp. vanilla
1 1/2 tsp. baking soda

Combine sugar, syrup, water and salt in heavy saucepan. Bring to full boil. Add peanuts. Cook until nuts snap and turn color. Stir almost constantly. Add butter and vanilla. Stir constantly and cook until amber color. Stir constantly and cook until 300 degrees on candy thermometer or hard crack stage. Remove from heat. Add soda. Stir well and quickly. Put into buttered cookie sheet. Pull out evenly in pan and cool.

—Mrs. Seth Post, Jr.

PINEAPPLE FUDGE

3 c. sugar
1 tbsp. light corn syrup
1/2 c. drained crushed pineapple
1/2 c. heavy cream
2 tbsp. butter
1/2 tsp. vanilla
1 c. walnuts

Combine sugar, syrup, pineapple, and cream in well buttered heavy saucepan. Bring to boil over low heat, stirring constantly. Continue cooking until candy reaches soft ball stage (236 degrees). Remove from heat, add butter. Do not stir. Cool until pan feels lukewarm. Add vanilla, beat until candy begins to thicken. Add nuts, pour candy into buttered 8 pan. Cool and cut. Makes 3 dozen pieces.

—Mrs. Jim Elzner

—Mrs. Simon J. Grassman

Beat until it starts to thicken and pour into 8x8 greased pan. Cool.

2 c. sugar
2 tsp. cocoa
2 tsp. corn starch
 $\frac{1}{2}$ c. milk
Boil 2 minutes.
Add: 1 tsp. vanilla
2 tbsp. peanut butter

QUICK FUDGE

—Mrs. Melvin Kapleyn

Combine all ingredients (except nuts) in top of double boiler. Place over hot water and stir until smooth. Add nuts and mix. Spread candy in buttered 9x5 pan. Cool and cut into squares. Yields 2 dozen pieces.

1 lb. powdered sugar
 $\frac{1}{2}$ c. cocoa
6 tbsp. butter or margarine
1 tsp. vanilla extract
 $\frac{1}{4}$ tsp. salt
4 tbsp. milk
1 c. chopped nuts

QUICK NUT FUDGE

DIVINITY FUDGE

3 c white sugar
 $\frac{1}{2}$ c. water
 $\frac{3}{4}$ c light Karo syrup
2 tsp. baking powder
2 egg whites stiffly beaten
1 tsp. vanilla

Combine sugar, syrup, and water. Boil until it forms a hard ball in cold water (248 degrees) Stir in baking powder Gradually pour this syrup into the stiffly beaten egg whites (which have been beaten while syrup boiled) and beat with electric beater. Add vanilla Drop on waxed paper (may be dipped in chocolate) or pour into an 8x12 loaf tin. (At first beat with beaters but finish with spoon)

—Mrs Sidney De Jong

BROWN SUGAR FUDGE

1 lb light brown sugar
1 c sugar
 $\frac{2}{3}$ c. milk
 $\frac{1}{8}$ tsp. salt
2 tbsp. peanut butter
2 tbsp. marshmallow cream
1 tsp. vanilla

Mix first 4 ingredients in saucepan, bring to a full boil, and boil $2\frac{1}{2}$ minutes. Remove from heat and add remaining ingredients. Beat until mixture starts to thicken, then pour into an 8" square pan and let stand until firm. Cut in squares. Makes about $1\frac{1}{2}$ lbs.

—Mrs. Jim Elzinga

Stir sugar and syrup in frying pan on stove until sugar is melted. Stir in pecans and continue cooking and stirring until mixture turns light brown. Stir in soda and turn out on lightly greased cookie sheet.

—Mrs. Ken Ball

1 c. sugar
1 c. white syrup
 $\frac{1}{2}$ lb. pecans
1 tsp. baking soda

PEANUT BRITTLE

—Mrs. Henry Beule

Add the melted margarine, vanilla, and milk to the confectioners sugar and beat well. Add the coconut and nuts and mix thoroughly. Chill for several hours or overnight in the refrigerator. Form into balls about 1 in. in diameter. Place on waxed paper on cookie sheets and chill for several hours. Melt chocolate chips and paraffin in the top of double boiler (over water). Insert a toothpick in a ball of candy and dip into the melted chocolate. Place on waxed paper and chill. Makes 12 dozen.

1 stick margarine (melted)
1 can Eagle Brand milk
1 can or $3\frac{1}{2}$ -oz. flaked coconut
 $1\frac{1}{2}$ c. pecans (broken in pieces)
2 tbsp. vanilla
2 lb. confectioners sugar
2 6-oz. pkg. chocolate chips
 $\frac{3}{4}$ — 1 bar paraffin wax

MARTHA WASHINGTON CANDY

PEANUT BRITTLE

2 c. sugar
1 c. white corn syrup
2 c. Spanish peanuts (redskins)
1 tsp. vanilla
1 tbsp. oleo
1 tsp. soda

Make in frying pan or pan with large bottom. Cook sugar and syrup on medium heat until light brown (15 minutes or more). Remove from heat and add peanuts, vanilla, and oleo. Stir and return to fire. Heat until bubbly (about 3 minutes). Remove and add soda. Stir until foamy and quickly spread out in a foil lined 10x15 (or larger) pan.

—Mrs. Ray Berkenpas

PEANUT CLUSTERS

Melt together:

1 large pkg. chocolate chips
1 regular pkg. butterscotch chips

Add:

1 c. shelled Spanish peanuts

Drop by spoonful on waxpaper

Cool in refrigerator.

—Mrs. Ben Bonnema

—Mrs. Jim Elzinga

Mix all together, blending mixture well. Roll in a long roll and wrap in waxed paper. Store in refrigerator and slice off thin slices when hard.

1 c. white syrup
1 c. peanut butter
1/4 c. powdered sugar
1/4 c. dry milk
Nuts optional

II

—Mrs. Jim Elzinga

Put in double boiler until melted. Drop on waxed paper.

1 pkg. chocolate chips
1/4 c. butter
16 large marshmallows
Salted peanuts

I

UNCOOKED CANDY RECIPES

—Mrs. Melvin Kapteyn

Let ingredients boil until a little will harden in cold water. Covers 1 gallon of fresh popped corn. Stir the syrup and corn thoroughly and set to cool.

1 c. brown sugar
3 tbsp. molasses
1/4 tsp. soda
Butter (size of a walnut)
Alum (size of a pea)

CRACKER JACK

III

CHOW MEIN NOODLE CANDY

1 small pkg. butterscotch chips
1 small pkg. chocolate chips
1 small can chow mein noodles
39c bag Virginia peanuts

Melt the chips and stir in the noodles and peanuts. Drop by tsp and let cool on waxed paper.

—Mrs. Jim Elzinga
—Mrs. John Post

CHOCOLATE SYRUP (HOT FUDGE TOPPING)

1 c. sugar
3 tsp. cocoa
2 tbsp. butter
7/8 c. evaporated milk
1/2 tsp. vanilla
Dash salt

Put sugar and cocoa in pan over low heat until warm. Add butter and milk and salt, stir and boil 2 minutes. Add vanilla.

—Mrs. Sanford De Haan

HOT FUDGE SAUCE

3/4 c. sugar
3 tbsp. cocoa
1 large can evaporated milk
4 tbsp. butter

Mix sugar and cocoa together add milk and butter. Boil together 10-15 minutes. This makes about one pint. Keeps well in the refrigerator.

—Mrs. Neal Vanden Band

1 pkg. chocolate pudding
1/2 c. sugar
3 c. milk
1 small can evaporated milk
Cook pudding, sugar, and milk. Set aside to cool, then chill in refrigerator. Add whipped evaporated milk. Pour into ice cube trays or molds. When partly set, insert sticks.

—Mrs. Jim Elzinga

FUDGESICLES

1 pkg. Jello
1 pkg. Kool-Aid (same flavor as Jello)
1 c. sugar
2 c. boiling water
3 c. cold water
Dissolve Jello, Kool-Aid, and sugar in boiling water. Add cold water and put in ice cube trays or molds. When it begins to freeze, insert sticks.

—Mrs. Jim Elzinga

POPSICLES

APRICOT SWIZZLE
1 12-oz. can (1 1/2 c.) apricot nectar
1 6-oz. can (2/3 c.) frozen lemonade
2 c. cold water
1/4 c. sugar
4 tsp. instant tea
3 1/2 c. ginger ale added just before serving
Pour into glasses over ice cubes. Serves 6-8.

—Mrs. Robert Van Laar

PARTY PUNCH
2 large bottles 7-Up
1 large can (46-oz.) pineapple juice
2 pints lime sherbet
Mix the chilled 7-Up and pineapple juice and add the partially thawed shorbet just before serving.

—Mrs. Lee Wassink

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